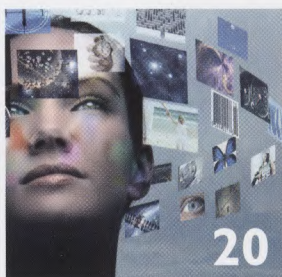


JOHNSON & WALES
UNIVERSITY MAGAZINE

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JOHNSON & WALES AT 100

FALL 2013



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10 ALIGNED FOR EXCELLENCE

The university's schools and colleges are being realigned to provide more focused tracks of study.

14 CHANGING THE WAY AMERICA EATS

A groundbreaking collaboration between Johnson & Wales and Tulane University School of Medicine is making nutrition part of the prescription for good health.

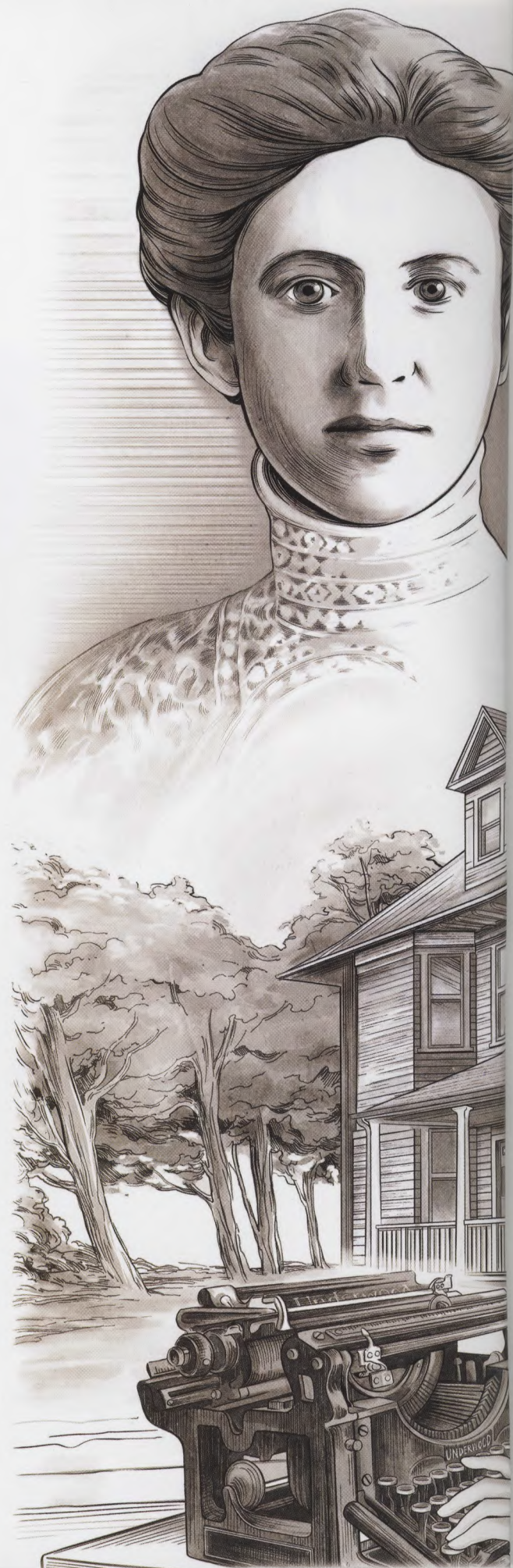
20 A UNIVERSITY AHEAD OF ITS TIME

Johnson & Wales University approaches a new century as a pioneer in education.

(Center) Gertrude Johnson and Mary Wales founded Johnson & Wales Business School in 1914 in Miss Johnson's home at 250 Hope Street in Providence, R.I. It opened with one student and one typewriter.

ILLUSTRATION:
Taline Boghosian

COVER ILLUSTRATION:
Colin Anderson, courtesy Getty Images





Bronze statues of Edward Triangolo and Morris Gaebe, successors to Misses Johnson and Wales, welcome visitors to Gaebe Commons on the Providence Campus.

pioneers

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As I pass through the brick columns that frame the entrance to our Harborside Campus in Providence, I am awed by the scope of the institution. When I came to Johnson & Wales to teach culinary arts in 1974, classes were housed in temporary kitchens in a WWII-era warehouse in the midst of the industrial waste of a former shipyard. Our complex now includes residence halls, a recreation center, expansive new athletic fields and two LEED-certified buildings that attest to our commitment to the environment. Through strategic planning, good stewardship and continuous improvement we have turned a landfill into a landmark.

In much the same way, Johnson & Wales University has transformed the structure of education in its first century.

Before they had the right to vote, Gertrude Johnson and Mary Wales began a secretarial business school for women with one student and one typewriter. They prided themselves on sending prepared professionals to meet the job market. Edward Triangolo and Morris Gaebe welcomed veterans of the Korean and Vietnam wars with programs tailored for their return to the workforce, and made the equally bold decision to educate cooks in anticipation of what the culinary arts would become. Believing that we cannot succeed as an educational institution if our host cities do not thrive, John Yena made JWU a center of the community. Charlotte, our newest campus, marks a decade of just such a valued relationship.

Each of these visionary moves helped define Johnson & Wales University. We are a futuristic institution, strong in our ability to be nimble in an industry slow to change. We were a secretarial school. Today we are an internationally respected university recognized for our pioneering educational model.

When I arrived 40 years ago, there were 900 students; today there are 17,500 across four campuses and 92,000 alumni. In my travels, I hear great praise of our graduates and their accomplishments. From humble beginnings, the maturity and physical presence of JWU in Providence, North Miami, Denver and Charlotte speak to the power of entrepreneurial vision, fiscal responsibility and civic engagement that have guided our path. Through the dedication of faculty, staff and administrators over the past 100 years, we have been given an enormous and ever-expanding opportunity to transform and improve lives.

I always believe that better days are before us. While the course of history can change in an instant, its greatest works are more often the product of small steps and the contributions of many over time. I am pleased and proud of the reputation Johnson & Wales University has acquired in its first century. I can only begin to envision what we can achieve together in the next.

Chancellor John J. Bowen '77

JOHNSON & WALES UNIVERSITY MAGAZINE

Vice President of Communications
Doug Whiting

Director of Design & Editorial
Brian Murphy

Editor
Catherine Sengel

Art Director
Ed Pereira

Page Editors
Melinda Hill
Shannon Robbins
Page Sciotto

Contributors
Abigail Bora '17
Jennifer Brouillard
Kaitlin Brown '16
Scott Cohoon
Gregory DiStefano
Jordan Fickess
Vanessa Garcia
Darlena Goodwin
Sharu Goodwyn
Melinda Hill
Janet Kerlin
Melinda Law
Miriam Weinstein '08 MBA
Donald Paulhus
Lisa Pelosi
John T. Rogers '06
Elizabeth Scanlon '97 M.S.
Stephen Smith
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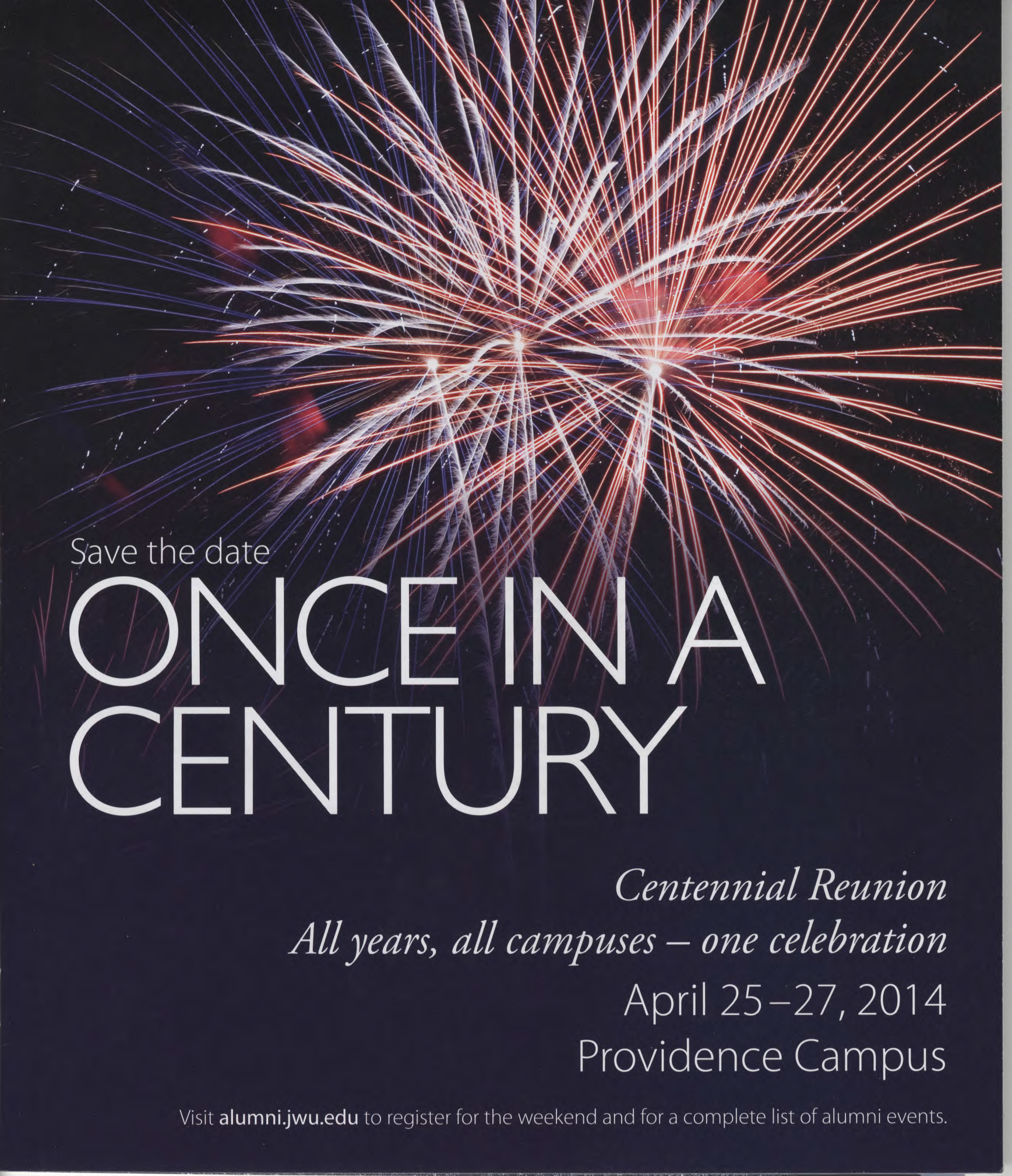
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Chancellor
John J. Bowen '77

Providence Campus President and Chief Operating Officer
Mim L. Runey, LPD.

Regional Campus Presidents
Loreen Chant '89, North Miami
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Save the date

ONCE IN A CENTURY

Centennial Reunion
All years, all campuses – one celebration

April 25–27, 2014
Providence Campus

Visit alumni.jwu.edu to register for the weekend and for a complete list of alumni events.



First of Its Kind

Acquiring a driver's license and acceptance into college are two rites of passage. In September, **Kevin Walton '16** marked another — receiving keys to a house. And not just any house: Centennial House, JWU's newest nontraditional-housing option. As Chancellor **John Bowen '77** handed Walton the keys, he charged him and his 34 housemates to “leave it better than you found it.”

“We want to make this neighborhood better,” said Bowen. “We want you to commit to community service. We want you to commit to one another — to have a great bonding experience here.”

Smiling throughout the ceremony, Walton was excited to be among the inaugural group of JWU students to live in Rhode Island's first cooperative-style housing. “We have been given such an opportunity to fill those walls with camaraderie, JWU spirit and memories,” said Walton, house president.

Residents are responsible for buying food, cooking meals, cleaning and managing house finances. They are also required to engage in service projects in their host city of Cranston throughout the academic year.

“What's so meaningful to me is the community impact that each and every one of you will have,” said Cranston Mayor **Allan Fung**, welcoming the students to the neighborhood. “You have the opportunity to leave a lasting legacy on Cranston, but mostly importantly, on your neighbors.”

— Lauren Tkacs

ABOVE: The first group of student residents line up in front of JWU's new Centennial House where they are part of a pilot in cooperative living.

Central Asian Hotel Execs Visit Providence

In June, The Hospitality College hosted a group of high-level hotel and tourism industry executives as part of the United States Department of Commerce Special American Business Internship Training program. The delegates represented associations from Azerbaijan, Georgia, Kazakhstan, Kyrgyzstan, Moldova, Tajikistan, Ukraine and Uzbekistan.

The delegation's visit was part of its weeklong stay in Providence and Boston. JWU was the group's only visit to an

American university. Faculty shared its expertise with the group, providing a full day of interactive training on industry topics from customer service to trends in food and beverage services.

“It was an honor to host this esteemed group of hospitality colleagues,” Dean **Michael Petrillose** noted. “We look forward to the continuing developments that will be emerging from these markets, and to potential opportunities for an exchange of students.”

— Miriam Weinstein '08 MBA

RECYCLING GETS A BOOST FROM ‘CHEWIE’

With a big smile, Providence Campus President **Mim Runey**, along with JWU recycling manager, **Scott Miller**, tossed a ceremonial bucket of food waste into the campus' new “food digester” named Chewbacca. to spotlight recycling efforts on Earth Day 2013. “Chewie” will reduce the 1,600 pounds of waste created daily by the culinary labs and dining facilities on the Harborside Campus by 90 percent. Waste is heated to temperatures high enough to kill pathogens, and water content is converted to steam. What remains is compost for use on the grounds. According to Miller, Johnson & Wales has boosted recycling rates from 17 percent in 2009 to 32 percent in 2012 to rank 57th in the nation among universities.

— Lisa Pelosi



NORTH MIAMI



Hospitality 2020

Trends come and go, especially in the hospitality arena. Students from Associate Professor **Jude Ferreira**'s honors hospitality marketing class offered industry professionals a sneak peek at potential developments for the year 2020 during Taste of JWU, an annual event hosted by the college. The students' presentations highlighted the exciting concepts in a range of areas:

Air travel Airbus concept planes and hybrid jets that travel from London to Australia in four hours

Hotels Theme-based architecture such as the Full Moon Hotel (shown above) envi-

sioned on the shores of the Caspian Sea, in Baku, Azerbaijan, and the Underwater Hotel proposed for Dubai

Sports and entertainment Technological advances bringing safer athletic equipment, 3-D and holographic viewing, ordering via mobile concessions and biometric ticketing

Food and beverage Robotic arms for food prep, futuristic fast-food vending machines and conveyor-belt-style food service

Global Access to Chinese-based social media to reach increasing numbers of Chinese tourists travel to the U.S.

— Sharu Goodwyn

Walk This Way

University and civic leaders did the honors at a ribbon-cutting and reception held in May to celebrate completion of two new pedestrian plazas on campus. Affectionately dubbed "Wildcat Walk" and "Catwalk" by students, stretches of NE 17th Ave. between NE 126th and NE 130th streets in front of University Center, Academic & Student Center and Wildcat Center are now more integrated, traditional walkways open only to foot traffic. The project is the latest accomplishment outlined by the North Miami Campus' master plan. By working with the city of North Miami, the university has transformed the campus and its surrounding neighborhood into a vibrant corridor for both students and the community to enjoy.

—S.G.



ABOVE, L-R: Ashley Hall '15 celebrates her win with Diego Recinos '15, Carl Lund '16 and Associate Professor Jack Rose.

FIVE DECADES WITH DECA

College of Business Associate Professor **Jack Rose**, who also serves as executive director of the Florida Association of Collegiate DECA™, recently celebrated the 50th anniversary of his involvement with the student business club.

At the 48th Annual State Career Development Conference in Orlando in February, his students surprised him with a congratulatory video from media personality **Leeza Gibbons**, a proud former DECA member.

"The culture of DECA and Collegiate DECA are what make the organization so incredible. Professor Rose understands the incomparable feeling of being a DECA member and conference winner," said **Lemar Scott '13**, state action team

president. "Professor Rose has done so much to create a memorable experience every year, and proven that DECA members exemplify our guiding principles well past their collegiate careers."

Rose was also honored with The Edgar L. Fleming Outstanding Leadership Award, but said his greatest reward was the students' successes.

"For the first time, JWU's North Miami Collegiate DECA Chapter returned home from their state conference with a 100-percent success rate, and all 47 participants went on to attend the International Career Conference in Anaheim, Calif.," Rose said. "This year every participant placed in their divisions, a first for any chapter in Florida." —S.G.



Banking on Beauty

Paddy Ryan, Ph.D., Denver biology professor and travel enthusiast, is taking his passion for photography and living organisms to the bank. An underwater photograph taken by Ryan of the goby species *Redigobius leverii* was chosen by the Reserve Bank of Fiji to be the basis for a design used on the island nation's 10-dollar note.

"For the first time in 78 years, we will be parting ways from a long-standing tradition of having the effigy of a British Royal on the obverse or front of our notes and coins ... Our currency, from today, will feature a number of Fiji's iconic flora and fauna, some of which are sadly believed to be extinct," said **Barry Whiteside**, Reserve Bank governor, in thanking contributors of the images.

Ryan's photographs of wildlife native to the South Pacific from birds and reptiles to sea creatures are featured in books the New Zealand native has authored, and have graced the covers and pages of *National Geographic* and other publications.

Each summer Ryan leads a group of JWU students on a research trip to Polynesia or the Caribbean where they

explore islands, coral reefs and underwater realms and investigate the physical, biological and cultural impact of tourism on the environment.

— John T. Rogers

ABOVE: Fiji note with design based on an underwater photo (bottom) taken by Professor Paddy Ryan of the goby species which lives only in Fiji's streams and shallow rivers.



Hospitality Serves Career Connections

Sean Daly, assistant professor in The Hospitality College, collaborated with Experiential Education & Career Services to host Piecing It All Together: Careers in Hospitality Events in October. The panel discussion and power lunch gave students an overview of careers in hospitality and the sports, events and entertainment industries. Students also networked with industry professionals including **Alison Levy**, director of hospitality and VIP experiences for the USA Pro Cycling Challenge; **Charlie Chicko**, director of stadium operations for Dicks Sporting Goods Park, home of the Colorado Rapids; **Scott Bemis '06 Hon.**, president and publisher of the *Denver Business Journal*;

Tim Litherland, director of sports and specialty markets at VISIT Denver — The Convention & Visitors Bureau; and **Steven Eisenstein**, manager of events for Red Rocks Amphitheater, named by *Rolling Stone* as the best amphitheater in America. — J.T.R.



Tim Litherland (second from left) of VISIT Denver with hospitality students during the lunch discussion at Piecing It All Together: Careers in Hospitality Events

PBL CHAPTER TAKES TOP HONORS AT NATIONALS

Six members of the attended the 2013 Phi Beta Lambda National Leadership Conference, in Anaheim, Calif., in June. The team placed first in three categories, third in a fourth category, and received \$2,100 from award sponsors, including Friends of the Association (a PBL member affiliation), Hilton Worldwide and PITSCO.



LEFT TO RIGHT: Jon Hoheisel '16, Elise Erkens '14, Michael Weber '15, Morgan Wilson '13, Maddy Sheiffer '16, William "Trey" Porter '15 and Bob Purfurst, PBL advisor.

CHARLOTTE

Librarians Consider Restructuring of Higher Ed

Why is a four-year degree considered the norm and is it the best option for everyone? Why does education cost so much? What are students learning that will help them get jobs?

These “wicked problems” and more challenged 120 librarians and educators at Higher Education Rebooted: Exploring the New Mysteries of Information Literacy, the 8th Annual Metrolina Library Association Information Literacy Conference, hosted by JWU in June.

Keynote speaker **Steven Bell**, noted author and former president of the board of directors for the Association of College & Research Libraries, invited the audience to consider how they can educate more effectively and creatively. While a four-year degree has been “artificially determined” as the norm, followed directly by moving into a career, he suggested continuous learning throughout a career and a lifetime might be a more effective alternative.

The now-annual event began in 2006 when newly appointed director of library



services, **Richard Moniz Jr., Ed.D.**, was instructed by campus administrators to push scholarship and the reputation of JWU to a new level. With information literacy a front-and-center topic nationally, Moniz joined forces with Metrolina Library Association to host a conference on the topic. This year, under the stewardship of campus research librarian **Valerie Freeman**, the conference has continued to grow from its initial 62 mostly local librarians to include participants from the Southeast and beyond.

— Melinda Hill

CHEF'S MERCY SERVES MOORE

Just one day after a devastating tornado ripped the town apart, Associate Professor **Fred Tiess '04** traveled to Moore, Okla., as a volunteer for Mercy Chefs, a nonprofit that serves meals during disasters and emergencies.

Working out of a mobile kitchen dubbed Mercy II, Tiess helped prepare more than 35,000 meals. “In many cases it is the first hot meal a person has had in days,” Tiess said from the scene in May. “A smile comes over them as we feed their bodies and souls.”

Tiess left Moore after eight days, but Mercy II stayed another three weeks. After seeing the mobile kitchen's wear and tear, Tiess arranged to have it driven to Charlotte where JWU Facilities Management made repairs, and faculty and students sanitized it from top to bottom. Now it's ready to roll for the next emergency. And so is Tiess.

— M.L.



Chef Fred Tiess '04 discusses his work with journalists from The Weather Channel.

Students Intern Backstage for Bon Jovi

For three seniors in The Hospitality College, it was as real-world as it gets. **Shanna Stewart '13**, **Emily Crabtree '13** and **Gianna Velino '13** were chosen as interns for a day for **Bon Jovi's** Because We Can concert in March at Time Warner Cable Arena.

The students started at noon. Stewart arranged a display of jackets that rock star Jon Bon Jovi wore on stage long before she was born. All three stuffed VIP give-away bags, set up VIP rooms and welcomed fans. Armed with staff badges, they had access to backstage and the floor where roadies set up the show.

The night ended in lower-level seats where they took it all in, seeing how the concert came together. The sports/entertainment/events management majors described their 12-hour day as an amazing one in which they experienced firsthand the fundamentals of concert and event production for one of the best-selling rock bands of all time.

— Melinda Law



Gianna Velino '13 prepares a display for VIP ticket holders at Bon Jovi concert.

GO WILD FOR WILDCATS

BY MARY SWARD

**NEW PROGRAMS. NEW FACILITIES.
IT'S A BRAND NEW DAY FOR ATHLETICS.**



The way Mary Ellen “Mel” Graf, executive director of athletics, sees it, this is “an incredible time” to be involved in athletics at Johnson & Wales University.

Over the past year, JWU Wildcats earned enough accolades to make any college community proud. Nine Sun Conference scholar-athletes. Six National Association of Intercollegiate Athletics (NAIA) scholar-athlete All-Americans. Four NAIA All-Americans. Seven All-Sun Conference athletes. Two national equine championships in team and individual dressage.

The Wildcat baseball team won the Great Northeast Athletic Conference (GNAC) regular season championship. Men’s basketball participated in the Eastern College Athletic Conference New England Division III championship. Women’s cross-country secured its third straight GNAC championship. And wrestling, competing in the NCAA Northeast Region, gained its 11th All-American.

Want more? Softball team member Taylor Cwalinski ’14 was named GNAC Pitcher of

the Year. Jeff Hartmann ’13 earned the title of GNAC Cross-Country Runner of the Year. James Adriano ’14 and Samantha Jo Borr ’15 were each named to the first team All-GNAC Singles in tennis. And four ice hockey players signed professional contracts.

These are just a small sampling of the accomplishments our Wildcats have earned in 2012–13. And when you consider how young JWU’s athletic programs are, these achievements become even more remarkable.

A YOUNG PROGRAM

It wasn’t always this way. While JWU athletics enjoyed quite a bit of success in the 1960s, the university’s board of trustees voted to scrap the entire athletics program in the next decade. In 1995, after interest in intercollegiate athletics resurged, the university became a charter member of the GNAC, attaining full NCAA Division III membership a year later.

“We’re less than 20 years old,” says Graf. “For many years, we didn’t even have sports teams in the double digits.”

As JWU’s new campuses were established, each pursued athletics programs that aligned

with their region and student body. At the North Miami Campus, varsity sports include basketball, cross-country, golf, soccer and track teams. The men’s golf team has consistently been in the winner’s circle, earning an NAIA championship and having 33 NAIA All-Americans on the team so far.

The Denver Campus has eight varsity sports — men’s and women’s basketball, cross-country, soccer and volleyball — and a newly refurbished Wildcat Center. The Charlotte Campus offers varsity men’s basketball, women’s volleyball and several club teams: ice hockey, men’s and women’s soccer and women’s basketball. For the second year in a row, the U.S. Collegiate Athletic Association named Mariah Hughes ’16 a second-team All-American.

WHY NOW?

The careful and deliberate growth in athletics is the result of investments the university has made in support of the university’s strategic plan, 2017: *The Centennial Plan*. As Graf points out, “Student-athletes have a higher GPA, higher retention rate and a higher graduation rate. They outperform their peers in the classroom across the board.”

The university’s decision to add women’s ice hockey to the Providence Campus as a club team in 2014, “reflects our commitment to the student experience, and adding women’s ice hockey complements our strategy of career preparation. ... Student athletes exhibit skills that employers strongly desire, including teamwork and discipline,” notes Marie Bernardo-Sousa, senior vice president of student services.

None of this, Graf says, would be happening without the support and vision of the administration. “Chancellor [John] Bowen, President [Mim] Runey, Marie Bernardo-Sousa — they all have just an incredible understanding of the importance of athletics and why this makes sense for long-term sustainability of the university.”



JWU ATHLETICS

The most recent investment came to fruition with the opening of the Scotts Miracle-Gro Athletics Complex at the Providence Campus. For the first time ever in JWU history, baseball, softball, men's and women's soccer, men's and women's lacrosse and field hockey are all competing on fields right on campus, with bleacher seating for Wildcat friends, families, alumni and fans. Part of the complex is a practice facility with indoor batting cages and a driving range for the golf team, allowing the teams to practice during snowy New England winters.

Graf is visibly proud of the new complex. "If you look at other campuses, especially Division III," she says, "we clearly now have some of the best facilities in New England, if not the Northeast."

When asked what Wildcat fans can expect in the near future, Graf says, "We're not done. We're considering other new facilities, more new programs. And we continue to pursue growth that properly positions Johnson & Wales athletics on the national stage."

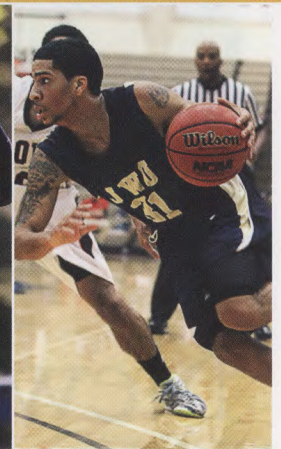
GET INVOLVED — GO WILDCATS!

Alumni who return to campus are excited about how far their Wildcats have come. They're cheering teams on from the stands — and sometimes playing in alumni games during Family Weekend and other on-campus events. Graf invites all alumni to get involved.

"The more recent grads are easy to find," she says, "but I'd really love for us to reconnect with our more long-standing alumni."

If you can't get back to campus, you can watch home games from your computer streamed live on the JWU website. Choose your campus and check the calendar.

Online > www.jwuathletics.com





New Academic Structure Align

BY GREGORY DISTEFANO

In support of its guiding principle to undertake continuous improvement for a sustainable future, and to achieve the goals set forth in its latest strategic plan, 2017: The Centennial Plan, Johnson & Wales administrators have reorganized its colleges and schools to provide more focused tracks of study.

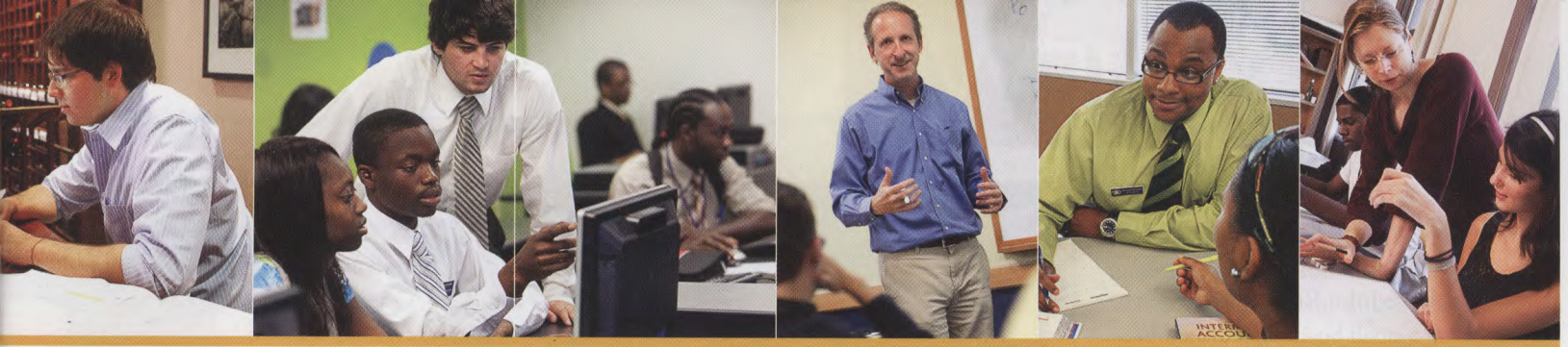
"We must continue to provide our students with new learning opportunities and enhanced experiences in and outside of the classroom, and offer support for our faculty to achieve their full potential as teacher-scholars," says Frank Sargent, Ed.D., J.D., the university's interim provost. "By enhancing the foundation for students to flourish personally and professionally, Johnson & Wales will become further recognized as a 21st-century leader in higher education."

Going forward, the university now has three colleges and three primary schools:

- College of Management
- College of Arts & Sciences
- College of Culinary Arts
- School of Engineering & Design
- School of Online & Continuing Education
- Center for Physician Assistant Studies (to be incorporated into a planned School of Health Sciences)

The College of Management houses both the School of Business and School of Hospitality. The expanding College of Arts & Sciences includes the School of Science and Liberal Arts as well as the School of Professional Studies.

"In addition to providing new learning opportunities, this enhanced academic structure is more aligned with the general higher education landscape, adding value to a JWU degree while making our students more attractive to employers," says Providence Campus President and COO Mim Runey, L.P.D.



JWU for Excellence

The realignment will facilitate a strengthened common curriculum and other curriculum modifications designed to eliminate course redundancies. The College of Management, for example, will offer both business and hospitality students an enriched academic core in business.

"Our strategic plan calls for us to intensify our pursuit of excellence. As such, the new structure allows us to focus on our core colleges of Management, Arts & Sciences and Culinary Arts across the four campuses and Engineering & Design in Providence, while enhancing the discipline of management in our business and hospitality programs," says Runey. "It also allows us to align program outcomes and faculty teams to pursue a range of program-level accreditations, including by International Assembly for Collegiate Business Education for all business and hospitality programs within the School of Management. Further, it recognizes the opportunities available to us and our students in the ever-expanding online delivery model."

JWU is also exploring accreditation by the Accreditation Board for Engineering and Technology, the National Association of Schools of Art and Design, and the Council for Accreditation of Counseling & Related Educational Programs.

"In addition to providing new learning opportunities, this enhanced academic structure is more aligned with the general higher education landscape..."

— Mim Runey
Providence Campus
President and COO

In September, JWU received Accreditation-Provisional from the Accreditation Review Commission on Education for the Physician Assistant.

Graduate programs are now integrated into this structure, allowing students to seamlessly transition to advanced degree programs from JWU. The linked approach is also designed to enhance affordability for students through earned credits and

four-plus-one graduate degree programs.

Additionally, the new academic structure provides an appropriate base for the growth of new graduate programs. A growing number of industries require advanced degrees that provide a higher level of training and experience. To meet this demand, JWU will expand its graduate program offerings to include professionally focused health care and arts and sciences programs.

Experientially based undergraduate programs have already been added in communications studies, counseling psychology and liberal studies with a concentration in general business or project management that provide students with industry-relevant knowledge. These programs will feed into future arts and sciences graduate programs.

IN THE NEWS

U.S. NEWS & WORLD REPORT

turned to JWU's Larry Friedman International Center for Entrepreneurship Executive-in-Residence **John Robitaille** for tips on launching a small business, featured in an article about creating job opportunities through entrepreneurial ventures. His advice included the sage observation: "Some entrepreneurs get lucky; most achieve success through focus, hard work and persistence." He also made the rounds of radio, speaking about entrepreneurship to WPRV "Positive Business Show" host **Patricia Raskin** and on WPRO about student entrepreneurs.



CLAD IN A LUXURIOUS KITON SWEATER AND PANTS

, Ascot Chang shirt, FEFE bow tie and Bell & Ross watch, **Jimmy Bannos Jr. '04** of Chicago's Purple Pig gives new meaning to the label "chef's whites." In the summer edition of *ForbesLife*, the 2013 James Beard Rising Star Chef of the Year semifinalist stands out in "First Cuts: The Best Young Chefs in the World Clad in the Boldest Fashion."



"Bizarre Foods America" host Andrew Zimmern stopped to speak with students in Chef Peter Kelly's '81 class on the Providence Campus.

THE SECOND SEASON of the James Beard Award-winning PBS television series "The Mind of a Chef" premiered in September with **Sean Brock '00** featured in its first eight episodes. Produced and narrated by **Anthony Bourdain**, the first half of the season follows Brock, executive chef and partner of McCrady's and Husk restaurants in Charleston, S.C., and Husk in Nashville, Tenn. The show visits Brock's research and development lab and explores Southern cooking in Louisiana, Appalachia, the Carolinas and West Africa, where his culinary influences are rooted.

JWU EDUCATORS ACROSS THE CAMPUSES

have been making the news as go-to experts on perils in cyberspace. Assistant Professor **David Sabot**, who teaches criminal justice on the North Miami Campus, lent his perspective to an article in *Business News Daily* with tips on how to protect a business from cyberattacks. Professor **Thomas Calabrese, Ph.D.**, from

the School of Technology, was sought out by the *Providence Business News* for his views on cybersecurity and how JWU is integrating the subject into classwork. And the findings in Inderscience Publishers from a survey of 4,200 students on Internet behaviors that may lead to cyberbullying was done by professors **Stacey Kite D.B.A., '92, '94 M.S.**; **Robert Gable, Ed.D.**; and **Lawrence Filippelli '03 Ed.D.**, and featured on the Science Codex RSS feed.

AN AUGUST EPISODE OF THE

Travel Channel's "Bizarre Foods America" focused on Rhode Island, including a segment with JWU chefs and students. Host **Andrew Zimmern** brought his production crew to campus earlier this year to go behind the scenes at JWU's Cuisinart Center for Culinary Excellence with a focus on modernist cuisine. Faculty and students chatted with the celebrity host during breaks in recording.

WHEN ENVIRONMENTAL PROTECTION AGENCY

Administrator **Gina McCarthy** visited Providence in October to talk to regional environmental leaders, she toured the Harborside Campus' green infrastructure and its two gold LEED-certified facilities — Cuisinart Center for Culinary Excellence and Grace Welcome Center. In addition to the two buildings, the campus has been recognized by the EPA and *GreenSource* magazine as one of the nation's top brownfields redevelopment projects.



LEFT TO RIGHT: Topher Hamblett, director of advocacy for Save The Bay; Mim Runey, Providence Campus president; Gina McCarthy, EPA administrator; Curt Spalding EPA regional administrator; and Janet Coit, R.I. Department of Environmental Management director.

QUICK QUOTE ...

"I think it's forward-thinking to start to view food as medicine. That's not something that's really on our radar in medical education ... I think it's a very, very logical next step."

— **Clinton Piper**, student, Tulane School of Medicine, speaking about the Tulane-JWU collaboration on National Public Radio.

RICH DALY '02, '04 M.A.T. used an assortment of chainsaws to carve his way into Guinness World Records for Fastest Time to Carve 60 Ice Sculptures — taking only two hours, 52 minutes and 12 seconds. The event was held at The Ice House at Sculpted Ice Works owned by **Mark Crouthamel '93** in Lakeville, Pa.



GIBSON SOTHEBY'S INTERNATIONAL REALTY

announced that **William "Will" Montero '93** recently joined the global company as president of the Montero Group Division. He sold upwards of \$50 million in high-end properties during the first six months of 2013, the company said. The 16-year veteran of the Boston luxury market is in the top one percent for total sales volume nationally.



THURGOOD MARSHALL COLLEGE FUND PRESIDENT

Johnny Taylor (left) honored Charlotte Campus President **Arthur Gallagher** (right) at its 10th Annual Awards of Excellence in October in Charlotte. The fund was established in 1987 to support Justice Marshall's legacy. The organization celebrates distinguished individuals who model Marshall's commitment to justice, civil rights and equal access to higher education.



LEFT TO RIGHT: Tulane University medical student Dennis Ren, Courtney Huggins '13, program director Leah Sarris '05, and Nathalie Matamoros '13 gather at Tulane's groundbreaking in May for the Goldring Center for Culinary Medicine in New Orleans.



Changing the Way America **EATS**

*Uniting doctors and chefs to improve health
through culinary medicine*



BY MIRIAM S. WEINSTEIN '08 MBA

It's no ordinary day in the medical school cafeteria on the campus of Tulane University in New Orleans, La. It's Taco Tuesday. Today's healthy menu option is fish tacos with corn relish and a side of herbed zucchini. In an eye-opening exercise in food preparation for the masses, second-year medical student Dennis Ren is helping in the kitchen. For Leah Sarris '05, a graduate of Johnson & Wales University's culinary nutrition program, cafeteria offerings are just one front in the food revolution she commands from the Tulane School of Medicine's home turf.

"We are trying to influence the mindset of foodservice providers that healthy food can be delicious, craveable, easy to prepare and affordable for them to sell at their outlets without compromising customer satisfaction," says Sarris, program director in Tulane's newly established Goldring Center for Culinary Medicine.

In July 2012, JWU and Tulane announced plans for a long-term endeavor uniting doctors and chefs to improve the nation's health by defining and teaching "culinary medicine." It's the first time a medical school and a culinary university considered a fully integrated curriculum for doctors, medical students, chefs and the community as a way to focus on the significant role that food choices play in preventing and managing obesity, diabetes and associated diseases plaguing the nation. Now, more than a year since announcing their groundbreaking collaboration, JWU and Tulane are blazing a clinical trail to you-are-what-you-eat good health.

"The JWU-Tulane program is about physicians, culinarians and RDs [registered dietitians]," says Timothy Harlan, M.D., executive director of the Goldring Center and assistant professor of clinical medicine for Tulane's School of Medicine. "We're really trying to help change our dialogue with patients and patrons from a practical perspective." It's a message he's been touting for some time.



ABOVE: A Tulane student examines ingredients in one of the culinary labs on the Providence Campus.

BELOW: Timothy Harlan, M.D., executive director of the Goldring Center for Culinary Medicine at Tulane University, with JWU's Karl Guggenmos '93, '02 MBA, university dean of culinary development.

Kitchen to Clinic

Harlan's passion for food was predetermined. During his youth he worked in food service, and by the age of 18, he was managing a restaurant. A few years later, he opened his own: a small country-French café. On the way to a degree in hotel and restaurant management, a strong desire to become a doctor led him to Emory University School of Medicine.

Balancing medical school with a catering job on the side, a connection between his two worlds began to gnaw at him. He was perplexed by the lack of knowledge in the medical field about what comprised healthy eating. It seemed that neither patients nor health care providers understood much about a healthful diet. Patients were not told what to eat but what not to eat.

As a physician, Harlan began writing about the link between food and health; blending his extensive knowledge of food and nutrition with his medical expertise. As the persona "Dr. Gourmet," he was gaining national attention for his approach to food and medicine, making appearances on television and authoring books.

In June 2010, some 25 years since first pondering the food-medicine divide, Harlan picked up the phone, cold-called JWU culinary education's Dean Karl Guggenmos '93, '02 MBA and proposed a collaboration between the two renowned schools. The physician knew that JWU's reputation in culinary arts and its

multicampus reach would complement Tulane School of Medicine's desire to approach nutrition in a different way. Together, they could bridge the knowledge gap that Harlan longed to close.

Guggenmos was more than receptive. The internationally honored master chef was aware of the growing evidence of the connection between the American diet and the rise in obesity and assorted health issues. Having recently made significant changes to his own diet with positive results, he recognized that he was proof of the issue Harlan was articulating.

Within six months, the doctor and the chef were combining resources to establish a program, though coordination and logistics were daunting. The proposed center for culinary medicine was a concept, not a place. There was no director for the program; there was no program. If they built it, would they come? Where would they live? Who were "they"?

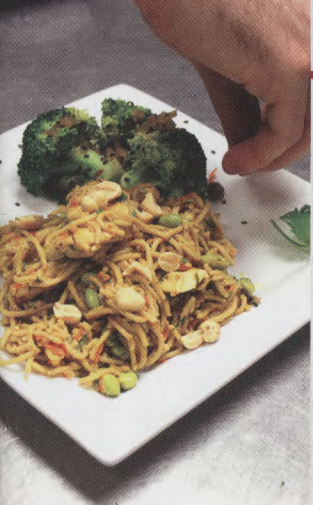
With palpable urgency, the components came together. JWU's curriculum became the foundation for community programs. In December 2011, Providence Campus assistant professor and chef Mike Makuch '05 M.A.T. and Sarris were the first of the JWU faculty to present a healthy cooking class at TU. Shortly after, Sarris, an adjunct instructor in the College of Culinary Arts in Providence, was named program director. The growing momentum rapidly drew student interest.

Sarris recalls the days when the project was emerging. "We didn't have office space and there was no kitchen," she says. "I was working out of coffee shops a lot at first. I had a mobile office." The first intern from JWU showed up on Sarris' first day as the newly named Goldring Center director. The program was being developed even as it was being delivered.

Mission in Motion

Fast forward to Providence and April 2013: Professor Janet Rouslin's '97 M.A.T. Medical Nutrition Therapy class is underway. Taking part in the discussion about the care and feeding of a burn victim are three TU medical students, all a few months shy of graduating: Neha Solanski, from Jackson, Miss., studying internal medicine; Gary Kao, from Cupertino, Calif., and Clinton





Piper, from Tyler, Texas, both specializing in anesthesiology. Along with their JWU culinary nutrition classmates, they break off into groups to complete an ADIME form (assessment, diagnosis, intervention, monitoring and evaluation) used in hospitals to document the nutritional care a patient receives.

For the past few weeks, the three have been roommates, sharing an apartment on the Harborside Campus. Throughout their classes and labs, the TU students exchange insights from their medical training while the JWU students offer knowledge of culinary nutrition. As part of their rotation at JWU, the TU cohort studies Athletic Performance Cuisine, Nutrition and Sensory Analysis and Vegetarian Cuisine. Their weeks are packed: Monday through Thursday they attend academic classes in the morning; labs in the afternoon. On Friday, they work at Rhode Island Hospital with physicians and registered dietitians in the clinical nutrition department.

“Medical school teaches us how to deal with things going wrong; not how to be preventive,” Solanski says. Seated in a small office in the Harborside Academic Center along with fellow cohort members, they banter back and forth as professionals and as friends.

Piper admits that he knew little if anything about cooking before signing up for the elective at JWU. What he is keenly aware of is the “nascent relationship” between food and health. “There’s a huge burden of disease being put on us because of our lifestyles,” he notes. “This sort of program will be a new trend in medical education.”

Kao speaks to the similarities between the theaters of medicine and culinary arts. “The kitchen is like the O.R. (operating room).” He explains that the rhythm and urgency of doctors in surgery matches that of chefs in a kitchen. “There’s a structure and a hierarchy in both environments. You can’t stand back and not ask questions.”

Later that same day, he and Piper team up for a Designing Healthy Desserts class, under the watchful eye of chef Cindy Coston ’03, and operate on a plate of poached pear in wine.

“If you don’t know how to cook, that’s the first

impediment to healthy eating,” Solanski says. “This experience is allowing us to culturally identify meals with more nutritional value. It’s giving us a practical perspective on cooking.”

In response to community needs, addressing the dietary challenges of cultural comfort foods will play a significant role in developing a JWU-Tulane recipe for healthy eating in The Big Easy.

In a 2011 report by the Centers for Disease Control and Prevention, Louisiana was one of 12 states with an obesity prevalence of 30 percent or more. The diversity of the community, the imbalance between poverty and wealth, and the love of all foods fried and salty weighs heavily on the population.

Beyond Band-Aids

Back in New Orleans, Sarris and her growing staff are making an impact on the community.

“As a nation, we are becoming more geared to the importance of nutrition and its relevance to health,” says Sarris. “Instead of focusing on medication and Band-Aids, we are learning how we can prevent diseases like diabetes through culinary education for the medical profession.”

JWU students Miguel Costa ’13 and Chloe Marshall ’14 each completed an 11-week internship at Tulane’s Goldring Center during the past academic year. For his internship project, Costa created a

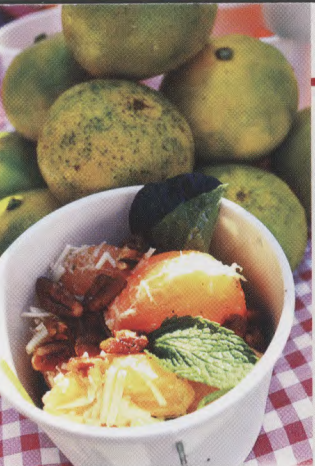
“As a nation,
we are
becoming
more geared
to the
importance of
nutrition...”

— Chef Leah Sarris '05

ABOVE: Noodle dish prepared by a community member

BELOW: Leah Sarris '05 (right) teaches basic culinary nutrition skills to second year medical students.





health-based curriculum for the foodservice staff at Covenant House New Orleans. Additional community outreach projects included planning and teaching cooking classes at the Ruth U. Fertel Tulane Community Health Center.

A lesson on Components of a Healthy Diet and Lunch included a PowerPoint presentation followed by hands-on cooking classes. While the lessons are basic, they are designed for the taste of the region and as a way to demonstrate alternating ingredients. Costa and his students replicated a recipe for shrimp diablo, smothered cabbage and honey-ginger roasted pork loin with a choice of healthy salads — a meal to please the regional palate, yet adjusted for nutritional value.

For her project, Marshall developed a community class curriculum for parents of students on a local basketball team. Parents could use class materials as a guideline to ensure players are eating healthily, know how to read a nutritional fact label and incorporate whole grains and protein into meals.

“These parents are really busy,” Marshall recalls. “We also gave them some ideas on how to eat on the go.”

For Marshall, it was rewarding to work with the Tulane team to expand the community’s food choices. “They were so welcoming and I enjoyed getting to know New Orleans. It’s definitely a place I’d like to return to,” she says.

A Fresh Approach to Health

To date, 15 Tulane and nine JWU students have gone through the program. Completion of the Goldring Center for Culinary Medicine on North Broad Street in New Orleans is on schedule for January 2014. The 4,600-square-foot space will be in the ReFresh Project, a redevelopment of a former grocery store that was decimated by Hurricane Katrina, and will include a Whole Foods Market, another community organization, Liberty’s Kitchen and community gardens.

Along the way, hundreds of New Orleans residents have already attended life-altering cooking classes taught by Sarris, Tulane medical students and JWU culinary nutrition students. The term “culinary

medicine” is gaining stature and substance.

That great divide between food and medicine that troubled Harlan has begun to diminish. When asked why he thinks food has not been a focus of medical education, he answers simply, “It’s too hard,” and adds, “It’s not easy to prove. We can’t do a randomized controlled trial with a pill.”

To Harlan’s point, the Goldring Center is conducting a trial with community members diagnosed with Type-2 diabetes. One half is learning about how to get into their kitchens and change how they cook and eat; the other half is following the traditional approach and working with a registered dietitian while receiving standard diabetes education.

“We are going to measure the effectiveness of our community classes as a way to document efficacy, and to help us tailor them to Tulane patients and the New Orleans community,” Sarris says. “By measuring blood sugar over time, we’ll see if those who took the class are doing better.”

One recipe at a time, one plate at a time, one bite at a time, more doctors are gaining a practical understanding of the role food has in their patients’ lives, and more chefs are inventing tasty and nutritious options.

As the collaboration between JWU and TU gains momentum, its prescription for good health is changing the way America eats. ■

“This sort of program will be a new trend in medical education.”

— Clinton Piper
Tulane Student

ABOVE: Satsuma salad, made with New Orleans tangerines, was prepared for students and the community on Food Day in October.

BELOW: Tulane medical students hand out satsuma salads to fellow students on Food Day.





Charlotte's First Decade

BY PRESIDENT ARTHUR J. GALLAGHER

It all started with a phone call in late 2001. Jim Palermo, executive vice president of Bank of America, called then-President Jack Yena to see if Johnson & Wales was interested in opening a campus in Charlotte, N.C. Palermo, representing a public-private partnership made up of Charlotte Center City Partners and other private business leaders, along with elected government officials, had been looking to find a college or university to help improve the quality of life in uptown Charlotte.

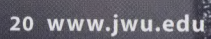
Since being appointed inaugural president in 2003, I have watched this campus grow from the ground up, and been privileged to be part of a community that has embraced us from day one. Uptown Charlotte, as well as the 16-county region, is a much different place than it was before 2004. When we opened our doors to the first graduating class, we enrolled 1,016 students in culinary arts, hospitality and business. Today the Charlotte Campus has built enrollment to more than 2,400 students from 18 foreign countries and 47 states.

Saying JWU has made an impact on the Queen City and surrounding areas is an understatement. An independent study commissioned by JWU in 2006 cited a \$50 million economic impact. The university has also become a major player in community outreach. During the 2012–13 academic year, more than 1,130 members of the Charlotte Campus volunteered 21,221 hours of service.

With eight commencement celebrations behind us, I know for a fact that area businesses are clamoring to hire our graduates. Walk into a restaurant, the convention center, the NASCAR Hall of Fame, area banks and resorts and don't ask "whether" JWU students are working there; ask "How many?"

Whenever there are issues related to higher education in Charlotte, JWU has a seat at the table with other presidents and chancellors.

Personally, I am humbled to be among the key business leaders in Charlotte, and can call many of them good friends. I am currently serving on a number of civic boards in Charlotte, and continue to appreciate the genuine hospitality that this community has extended to all our faculty, staff and students. The next 10 years should be even greater.



A UNIVERSITY AHEAD OF ITS TIME

JOHNSON & WALES AT 100

BY JENNIFER BROUILLARD

From its beginning 100 years ago, Johnson & Wales combined industry-focused curricula and strong ties to employers with individualized career roadmaps for students. With institutions of higher education from vocational-technical to liberal arts increasingly emulating this model, Johnson & Wales has emerged as a pioneering university ahead of its time.

"Private tutoring in shorthand, typewriting, bookkeeping and English." — 1914 classified ad

Courageous entrepreneurs Gertrude Johnson and Mary Wales left stable positions at the Bryant and Stratton Business School in Providence, R.I., to found their own business school — and started by placing this classified ad. One student responded. And a trailblazing journey began.

A Century of Innovation

As men left their jobs to fight in World War I, women took their places and sought training during an era when they were prohibited from voting. Misses Johnson and Wales tapped into this emerging market, catering to some women's "stipulation that it was to be a deep, dark secret the husband and children must not know," wrote Johnson.

These founders not only understood the importance of a professionally focused education in preparing graduates. They spoke with employers to discover their needs, as well as students to uncover their career aspirations. They created individual curriculum roadmaps for students to achieve their goals and then worked to place them in companies that were a right fit.

The combination of industry-focused curriculum and connecting students to employment opportunities established an institutional DNA that is still thriving today. Businesses like Brown and Sharpe, Providence Telephone Co. and nearby hospitals called the school when they needed jobs filled. "They would say, 'You know what we want. Send them out,'" recalls Vilma Triangolo '36, '98 Hon., Misses Johnson and Wales' assistant. "And they never sent anyone back."

When the two founders retired in 1947, they passed the torch to Triangolo's husband Edward and Morris Gaebe, who expanded the school with the influx of GIs seeking job skills during the post-World War II years. Triangolo and Gaebe turned the school nonprofit, broadened the curricula, achieved accreditation and grew enrollment exponentially. Throughout this rapid transformation, the men continued the standard set by Misses Johnson and Wales that still endures today — educating students who are often the first in their families to attend college and who, like the first female students 100 years ago, could finally consider higher education attainable.

From there, further growth followed — as well as industry interest. Former President John Yena '06 Hon. led Johnson & Wales into the latter half of the 20th

century by expanding to a multicampus, multistate system and refining curricula that listened to and addressed industry needs. "With all the changes over the almost 100 years of the university's history, there is a thread that continues today," says Yena, chairman of the board emeritus. "JWU listened to employers as to what traditional universities were missing in terms of preparation for success."

Chancellor and President John Bowen '77 further strengthened Yena's industry focus. "One of the many ways that Johnson & Wales has been ahead of the curve is we bring in industry experts. We partner with business and our professors. How can we update or adopt a new curriculum? How can we place our students in industry and get feedback directly as they're going through our programs?"

Starting in the 1970s, Bowen invited these companies to campus to speak to students and recruit not only for jobs after graduation, but for internships as well. He created career services as a unique and essential

component of a JWU education long before other colleges and universities, whose definitions of a relevant education differed.

"Higher education has a continuum," Yena notes. "At one end, purely vocational schools who give job skills to graduates: very little education for life. The other end is the academy, which is all education for life. Johnson & Wales has been and continues to be in the sweet spot, which is somewhere in the middle."

That sweet spot in the middle — blending critical thinking and experiential education — helped a fledgling business school evolve to a university that today educates 17,000 students from nearly 100 countries across four campuses. Throughout it all, Miss Wales' educational philosophy remained steadfast: "We should teach a thing not for its own sake, but as a preparation for what lies beyond."

But what does lie beyond? How have the past 100 years adapting to student and employer needs shaped JWU as an institution — and how will they guide JWU for the next 100?

In celebration of its centennial in 2014, Johnson & Wales looks back at all it has accomplished, while intensifying its pursuit of excellence and strengthening its status as a recognized leader.

FOUNDED



Women win the right to vote.
Misses Johnson and Wales break gender barriers and forge a definitive path for women.

Hurricane of 1938

1914



Gertrude Irene Johnson and Mary Tiffany Wales who met in 1893 at a teaching college in Millersville, Pa., when they were 17 and 19, open their school.

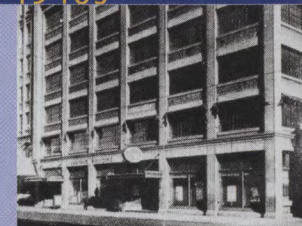
"We should teach a thing not for its own sake, but as preparation for what lies beyond."

1920s and 1930s



Johnson & Wales Business School not only survives inherent sexism against women in the workplace, World War I, the stock market crash of 1929, the Great Depression and even the Hurricane of 1938, but it prospers.

1940s



As the founders' reputations grow, the school moves two more times before settling on the top floor of the Gardner Building in Providence with 100 students.

Blending Active Learning and Critical Thinking

"What makes Johnson & Wales so special — what's the genius of Johnson & Wales?" asks Terry MacTaggart, former chancellor of the Minnesota State University System and the University of Maine System. "I think it's a combination of a very intelligent reading of what the market desires with what Johnson & Wales can deliver in response to that."

What the market desires has shifted in the past couple of decades. JWU graduate Brenda Dann-Messier '00 Ed.D., assistant secretary for vocational and adult education at the U.S. Department of Education, notes, "We're seeing the core elements, the effective elements of career and technical education being embraced by larger and larger numbers of postsecondary institutions because they're hearing from their students that they want authentic, hands-on, relevant, educational experiences."

With student debt spiraling and well-paying employment stagnating in a slow-to-recover economy, students and parents also want accountability and return on investment. The federal government is listening.

In May 2013, U.S. Sens. Mark Warner (D-Va.), Ron Wyden (D-Ore.) and Marco Rubio (R-Fla.) introduced the Student Right to Know Before You Go Act that would require colleges to publish graduation rates, student loan debt, graduates' salaries and unemployment rates by major. Similarly, the *Chronicle of Higher Education* hosts College Reality Check, a website that includes graduation rates, net prices, default rates and graduate earnings for 2,000 U.S. colleges, funded by the Gates Foundation.

As higher education shifts its focus to meet the demand that its purpose be workforce development, the value of arts and sciences is being questioned.

Edward P. Triangolo Sr. '80 Hon. and his Navy friend Morris J. W. Gaebe '98 Hon. purchase Johnson & Wales for \$25,000. Triangolo, with an engineering degree and Gaebe, an entrepreneur and consummate salesperson with an accounting degree, become co-directors. They aggressively recruit students to "grow" the school and tap into the pool of former soldiers and the GI Bill.

Johnson & Wales becomes a junior college and is accredited by The Accrediting Commission for Business Schools, the future Accrediting Council for Independent Colleges and Schools.

The State of Rhode Island authorizes J&W to operate as a nonprofit, degree-granting institution. The school's first board of directors is formed.



1947

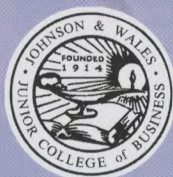
Mary Wales is diagnosed with cancer. They ask their star pupil, Vilma Gatta Triangolo '36, '98 Hon., if she and her husband would like to buy the school. Wales succumbs to her illness in 1952; Johnson (above) lives until 1962.



"Education for employment first; education for education's sake second."

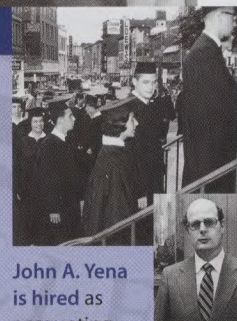
— MORRIS J. W. GAEBE

1960



1962

J&W purchases its first building. Plantations Hall, and moves the school and its 300 students to a new home.



John A. Yena is hired as accounting teacher and basketball coach. Yena soon gets promoted to dean, then vice president, and becomes Gaebe's right-hand man.

1963

FULL-TIME ENROLLMENT SWELLS TO 3,500.

Florida Gov. Rick Scott has made waves through his proposal to shift funding away from liberal arts and social sciences toward a market-based degree approach.

He's urging the state's 12 public universities to adopt a three-year tuition freeze for students majoring in the STEM disciplines. Students majoring in the arts would pay more for their degrees. In addition, Florida's

"The vast majority of colleges and universities are now offering some combination of liberal arts and professional education along with internships and other forms of experiential learning, career services and strengthened ties to industry — a model that Johnson & Wales has been refining for decades."

— CHANCELLOR JOHN BOWEN '77

Legislature in 2012 reduced the number of required general education course credit hours from 36 to 30.

Ironically, though, employers are saying they want graduates with higher order thinking and transferable skills that these general education classes help instill. In 2010 the Association of American Colleges & Universities reported that 89 percent of surveyed employers value written and oral communication skills and 81 percent value critical thinking and analytic reasoning, while 79 percent value applied knowledge in real-world settings.

At the same time, in a survey published in March by the *Chronicle of Higher Education* and American Public Media's "Marketplace," employers across all industries rate internships as the most important credential recent college graduates can possess. The percentage of students hired from internships supports this rating. The National Association of Colleges and Employers reports that 63 percent of paid interns have at least one job offer upon graduation, compared to only 40 percent of graduates without an internship.



Johnson & Wales Junior College of Business becomes Johnson & Wales College.



John Bowen '77 is hired as a faculty member in the culinary arts program, becomes director of the culinary division and then dean of culinary arts in 1983. He goes on to establish the University's Career Development Office, which brings in more than 1,000 employers each year to JWU's career fairs.

1969

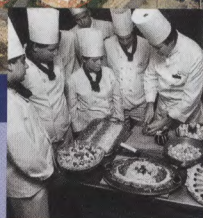
Edward "Tri" Triangolo retires to become chairman of the board and Gaebe takes the reins as president. He serves as president for nearly 20 years, expanding full-time enrollment and degree programs.

1970s



1973

J&W purchases more than 100 scenic acres along Narragansett Bay and transforms a WWII Liberty shipyard into a school to teach culinary arts. The area grows to become the Harborside Campus.



After much deliberation, the board decides to launch a hospitality program and an unconventional degree program in culinary arts.

1974



"We're committed to excellence in all areas of the JWU educational experience."

— JOHN J. BOWEN

“The most frequent thing I hear from [business owners] is ‘all too many people [who] come in through the door don’t have the skills necessary to do the job that I need [them] to do,’” U.S. Secretary of Labor Thomas Perez underscored to “Marketplace.” “We have to make sure that [for] the jobs of tomorrow, people have the skills to do them.” He notes that of all industrialized nations, the U.S. ranks low in employable skill investment.

The bottom line? Employers want “book smarts that translate in the real world,” Julian Alssid of the nonprofit Workforce Strategy Center said to “Marketplace.” Universities may be providing adequate theoretical knowledge, but not the ability to apply it.

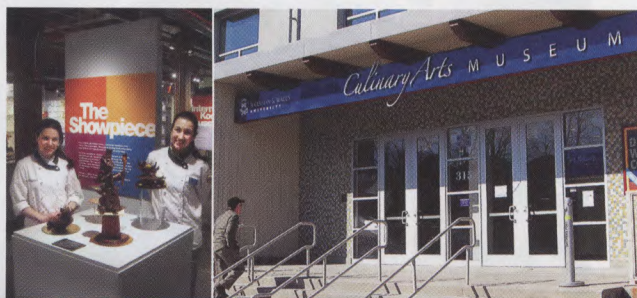
Education for the 21st Century

The increasing industry demand for employees with professional skills and work experience as well as the critical thinking and communication skills developed through an integrated arts and sciences curriculum has resulted in institutions of higher education on both ends of the spectrum — from traditional vocational schools to liberal arts colleges — converging as a blended education model.

“The vast majority of colleges and universities are now offering some combination of liberal arts and professional education along with internships and other forms of experiential learning, career services and strengthened ties to industry — a model that Johnson & Wales has been refining for decades,” notes Bowen.

To address employer claims of ill-preparedness, traditional vocational education has evolved into a more sophisticated approach now known as career and technical education. “It started as a very specific vocational education program,” says Dann-Messier. “Over the years it’s really changed and evolved to be responsive to the needs of business and industry.”

To meet these needs, Dann-Messier developed a plan unveiled by U.S. Secretary of Education Arne Duncan in spring 2012 that invests \$1 billion in higher education. Entitled “Investing in America’s Future: A Blueprint for Transforming Career and Technical Education,” the plan calls for strengthened emphasis on liberal arts and STEM disciplines along with closer ties to industry. It ensures that the skills taught in career and technical education programs reflect the labor market’s 21st-century needs, specifically for in-demand occupations within high-growth sectors.



The Charleston, S.C., campus opens, offering associate degree programs in food service mainly to Navy personnel. Later programs are expanded to include hospitality and travel-tourism.



The Johnson & Wales charter is amended, elevating the college to university status.

1979

Gaebe recognizes that the nation’s future culinarians would benefit from a window into their gastronomic past and accepts industrialist Paul Fritzsch’s donation of 7,500 rare historical cookbooks. Chef Louis Szathmary donates his culinary collection, while donors ranging from industry titans to home chefs contribute to the museum’s holdings. The Culinary Arts Museum amasses more than 250,000 artifacts in its home on the Harborside Campus.

During this period, JWU purchases restaurants, hotels, retail stores and a horse farm to provide students with relevant work experience.

1984



1985

J&W takes a huge leap forward by opening its graduate school on the Harborside Campus, eventually growing to offer master’s degrees in business, teacher education and criminal justice, and a doctorate in educational leadership.

1986

J&W expands again, opening a campus in Norfolk, Va.

1988

Fisher College President Thomas McGovern '01 Ed.D., echoes this approach. His exposure to JWU's education model led him to emulate it at his Boston-based college.

"The future of education is getting more practical experience into the classroom: job shadowing, information interviews, industry speakers, ramped-up speaker series," he suggests. "People need to hear from practitioners — and hire practitioners — to understand what's going on out there. Students who have learned critical thinking can only go so far. It's the combination — critical thinking with work experience — that's key."

Meanwhile, liberal arts colleges designed to groom critical thinking are having such an outcome questioned. In response, they are increasingly incorporating industry-specific programs such as business administration, accounting, engineering and entrepreneurship, with a far greater emphasis on internships and career development.

Clark University in Worcester, Mass., a traditional liberal arts institution, recently rebranded itself by integrating liberal arts and experiential education

through a program called LEEP (Liberal Education and Effective Practice). "While the world has changed dramatically during the last century, traditional liberal arts programs have remained relatively static," Clark University President David Angel said in a press release. "LEEP fills the gap by ensuring that students build the knowledge and the skills employers seek, the world needs, and they require to flourish personally, professionally and civically."

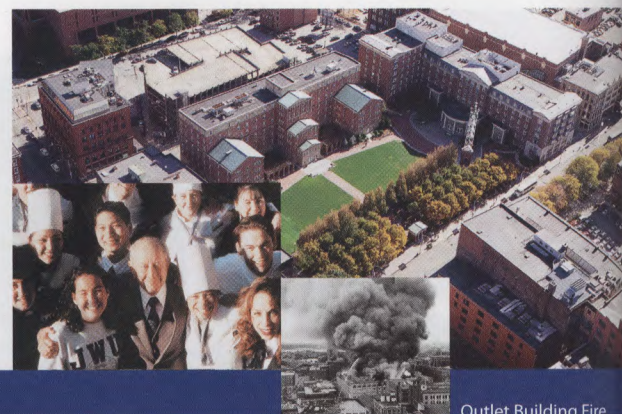
Even traditional land grant universities, which have always existed to prepare students for specific careers, are adding more active learning, internships and other experiential education opportunities while developing stronger career services and closer ties to industry. The University of Rhode Island's newly launched Business Engagement Center "is a focal point for faculty and students to interact with industry in meaningful and innovative ways," describes URI President David Dooley on the center's website, and is a "front door for business to navigate the talent and knowledge that URI offers," including internships where students "meet real challenges and solve real problems [with] their fresh ideas, innovative thinking and vitality."

Yena is promoted to president and Gaebel becomes the university's first chancellor.

Yena turns a small school into a large, world-class university with multiple campuses and students from around the globe.



JWU opens a culinary campus in Vail, Colo., where students took a ski lift to their campus at the top of the mountain.



Outlet Building, Fire

1989



1990s

JWU opens a campus in North Miami, Fla., offering degrees in food service, business and hospitality.

1993



University and business leaders envision an institutional hub for downtown Providence. JWU purchases the former Broadcast House (now the JWU library) and the burned-out and abandoned Outlet Co. building on Weybosset Street. Within a few years McNulty and Snowden residence halls are built and Gaebel Commons becomes a student enclave and green space in the city's center.

The university formally establishes the College of Business, The Hospitality College, the College of Culinary Arts and the School of Technology. Accreditation from the Commission on Institutions of Higher Education of the New England Association of Schools and Colleges comes in 1993. Taking the lead nationwide, JWU establishes a bachelor's degree program in the College of Culinary Arts, the first in the U.S.

Transforming a University

Educational models and ideas are only as solid as the base they're built on. JWU's foundation and adaptability helped the university succeed throughout the 20th century — and continues today when others have faltered. By implementing the transformative FOCUS 2011 strategic plan, the university attracted better-prepared students, strengthened curriculum and enhanced the student experience while exceeding enrollment goals. The plan also addressed the mounting issue of affordability, doubling institutional aid from \$70 million in 2005 to nearly \$140 million today. "The risk involved couldn't be overstated," says Bowen.

But the risk paid off. While average national student debt between 2007 and 2011 increased by eight percent, JWU student debt decreased by seven percent. In addition, JWU's retention increased by nearly seven percent over the same period (and has risen to nearly 10 percent by 2013). "I don't know if another college or university can make that claim over the same four-year period," says Bowen. "We want all of higher education to look at our new model."

JWU's current strategic plan expands the university's quality-based goals.

"We knew we had to continue to become more selective. We had to continue to focus on affordability and we had to meet the expectations of the students that we're enrolling now," says Mim Runey, L.P.D., Providence Campus president and chief operating officer.

JWU has also strengthened its commitment to relevant work experience. "Today the university is investing nearly \$4 million a year in stipends for students who are participating in unpaid internship programs," notes Runey.

The university continues to assess the growth sectors in industry using U.S. Department of Labor statistics and forecasts, adjusting curriculum accordingly to prepare students for these careers. JWU increasingly integrates arts and sciences into professionally focused programs — and professional focus into developing arts and sciences programs. "We have a real knack at looking at the market and determining what's in demand and how we can service industry and the students that we attract," says Runey.

Health sciences will feature prominently in JWU's future; a physician assistant graduate program that received Accreditation-Provisional status from the



A strategic decision is made to consolidate JWU's smaller Charleston and Norfolk campuses in a campus in Charlotte, N.C.

JWU's Charlotte Campus opens in fall 2004 and offers associate and bachelor's degree programs in business, culinary arts and hospitality.

FOCUS 2011: Strengthening Our University. Vice Chancellor Thomas L.G. Dwyer leads JWU's five-year strategic planning effort that changes the university's culture, making it stronger, more selective, more affordable and of higher academic quality.



2000

JWU's Denver Campus opens. After the Vail Campus closes, the university purchases the former Colorado Women's College. The Denver Campus opens with 325 students.

2004



2006



2010

Bowen becomes JWU's chancellor following Yena's retirement, and after serving as vice president, executive vice president and president since 2004.

Accreditation Review Commission on Education for the Physician Assistant will begin in June 2014, while a biology undergraduate major is planned for 2015. Both programs will be part of a future School of Health Sciences that may include bioinformatics, biotechnology and science-based interdisciplinary programs with JWU's existing schools and colleges.

Johnson & Wales' increasing stature in the higher education arena has not gone unrecognized. For the last three years *Forbes* has ranked JWU's Providence Campus among "America's Top Colleges." The campus also rose significantly in *US News and World Report's* "Best Colleges Rankings," from 98th in the north region in 2012 to 74th in 2013.

On the global stage, JWU has attracted alumni from 152 countries who are pursuing careers worldwide. The 2012 Open Doors Report ranked JWU seventh in international student enrollment for master's institutions and 20th for number of students that

study abroad. In addition, JWU has been named to the national president's community service honor roll every year since its inception in 2006.

"We currently employ more than 600 JWU alumni who hold a variety of leadership roles — including president, senior vice president, vice president and clinical dietitian, just to name a few," notes Raj Pragasam, senior vice president of human resources for Compass Group North America. "JWU students are prepared to be the best because they're trained with integrated academic and real-world work experience."

And it's this integration that makes Johnson & Wales a university ahead of its time.

"Today's students are much more pragmatic, focused on their careers, preparation for the world of work, and advancement in that field. Johnson & Wales plays very well into that appetite for professionalism," observes MacTaggart. "It's really an exemplar of a high-performing institution in the United States today with a marvelous, financially sustainable business model. I think this is an institution that is going to prosper and be superior for a long time to come."

"Our centennial strategic plan is making an unprecedented investment in JWU's future, strengthening our status as an innovative leader."

— MIM RUNEY, L.P.D.



"Johnson & Wales University... an exceptional education that inspires professional success and lifelong personal and intellectual growth."

— 2017: THE CENTENNIAL PLAN

JWU's new, 82,000 square-foot, state-of-the-art Cuisinart Center for Culinary Excellence becomes the country's first culinary facility certified by Leadership in Energy and Environmental Design.

2011



2011

Mim L. Runey, L.P.D., becomes Providence Campus president and chief operating officer, the first woman to lead the university since Misses Johnson and Wales.

TODAY

Since its founding in 1914, Johnson & Wales University's fundamental purpose has been to support its students in fulfilling their professional aspirations. Through its unique approach to education, JWU grows from a small local secretarial school to a national university attracting students from all 50 states and alumni from more than 150 countries. For the last three years including 2013, *Forbes* magazine ranked JWU among the top 20 percent of undergraduate institutions in the U.S. in its "America's Top Colleges".



TOMORROW

2017: The Centennial Plan. Through the achievement of its strategic plan, Johnson & Wales University will solidify its status as an innovative leader whose education is recognized as an effective 21st-century model.

Leader for a New Century

BY CATHERINE SENDEL



"Everytime I looked he was someone who was doing the right thing."

— JOHN A. YENA '06 HON.



In many ways Chancellor John Bowen '77 is the embodiment of the education that defines Johnson & Wales — talent given the opportunity to develop professionally, rise to full potential, lead and contribute to community.

An athletic boy from the farmlands of upstate New York, he succumbed to the call of the culinary arts during his 16th summer. A chef from Switzerland with an accent that hinted at horizons beyond Utica taught him to chop, peel and dice. When a high school guidance counselor told him he was a college-prep scholar and not a vo-tech cook, his father ordered him to tell the counselor to do his job correctly and "help you attain your dreams, not destroy your dreams," Bowen recalls.

"It was a powerful lesson from a man with an eighth grade education," says the family's first-generation college graduate. Though the teen never confronted the counselor, he took the message to heart.

After only days at the Culinary Institute of America in New Haven, Conn., Bowen realized he could mesh two great passions, teaching and food, and his trajectory was toward the top — he didn't want to be a chef; but president of a culinary college "and help everyone else fulfill their dreams."

His path led to Johnson & Wales in 1974 where his former CIA professor, Franz Lemoine, then director of culinary arts, promised Bowen he could teach JWU's inaugural class and work toward a bachelor's degree in foodservice management at the same time. Bowen has stayed for 40 years.

Right from the Start

"The first thing about John that was apparent early on was that he had unusual leadership ability at a very, very young age," recalls John Yena '06 Hon., JWU chairman of the board emeritus, then vice president of Johnson & Wales College.

Culinary arts would be a big part of JWU's future. In Bowen, Yena saw a mature, smartly attired young man, familiar with the culinary world and well-liked by students. "Every time I looked, he was someone who was doing the right thing."

Ambitious and perceptive, Bowen realized as department chair that the culinary program's success would be judged on its first class. "We could do a disservice if we didn't help students find jobs and put people in the right slots out in the industry," he believed.

Unafraid to question superiors, he approached Yena with his concerns and a plan to cold-call employers and get 25 representatives on campus to recruit graduating students. The pioneering "career fair"

would become the foundation for Experiential Education & Career Services. Bowen added job placement to his growing list of responsibilities. It was the first of many meetings in Yena's office where the promising protégé would accept roles of increasingly greater authority, first within the culinary realm and finally into university leadership.

Rising to Lead

In 1990 Bowen became executive vice president; university president in 2004 and added the title of chancellor in 2010. As chancellor he is responsible for overseeing the entire Johnson & Wales system, strategically planning for the succession of the university, ensuring that the institution will remain financially stable and acting as ambassador-in-chief for JWU in the world at large.

Outgoing and charismatic, there's a glint of a mischievous child in his youthful face. Hundreds of archived photos show Bowen's progression through the JWU ranks. "J.B." (as he likes to be called) the boyish instructor, the confident dean of culinary arts, the wiry young professional holding court among industry pros. Those under his direction say he chooses to lift others into the limelight. A "self-appointed king of delegation," there's nothing micro to Bowen's management. He wants to know about the best and worst; the 80 percent

in the middle are his teams' concern. The analogy of a coach motivating his players to defined goals comes from those around him.

"He believes in helping people to develop to their full potential," says Vice Chancellor Thomas Dwyer, at Bowen's side for 25 of his 35 years at JWU.

A futurist with a habit from childhood of always planning ahead and

seldom looking back, Bowen is always watchful for in-house leadership potential.

Ken DiSaia '87, '92 MBA, a JWU veteran, was assured when he became director of admissions years earlier that Bowen's confidence was measured by DiSaia's value over a decade, "not just one time at the plate."

Like DiSaia, Dwyer remembers Bowen keeping track long before he was aware he was on the president's radar, and coming to his support in doubtful times. He's become a respected partner in university planning since, the ballast to Bowen's ability to take calculated risks.



Chancellor John Bowen '77, left, gathers with students and Emeril Lagasse '78, '09 Hon., second from right.



John Bowen speaks with students outside the Wildcat Center on the Harborside Campus.

When statistics showed that a greater number of incoming students were struggling to graduate and often left with increasingly larger debt, Bowen and Dwyer made the bold decision to change admissions standards. Accepting fewer and higher-level students and increasing scholarships would be costly at the beginning. But the reputation of the institution — "who we wanted to be and how to get there" — hung in the balance. Outside educational gurus warned their risk might "sink the ship."

"The bigger gamble would have been to do nothing and to think that everything was going to be OK," says Dwyer.

"It had a direct impact on the profile of our student body. Retention rates have increased and students are graduating with less debt," says Maureen Dumas, vice president of experiential education and career services.

DiSaia, who watched initial enrollment numbers plummet, says Bowen trusted in the people around him and that the plan would succeed. "Even when it looked like it wouldn't, he hung in there. The lesson I learned was to have commitment to your goals. John had my back and he would be right in the front to deflect."

His style is "to do things not to people but with people. A lot of the enormous success behind [strategic plan] FOCUS 2011, was that everyone in this university was heading in the same direction," says Emily Gilcreast, Bowen's chief of staff. She adds that he is also a good devil's advocate, showing opposite perspectives, causing people to consider problems and solutions from all sides.

"People were willing to follow him," Yena agrees. "It's one of the early impressions that turned out to be reality."

Improving Lives

Bowen was the first university president in the state to step up when the City of Providence faced economic shortfalls.

"As Providence goes, we go," he reasoned, and garnered wide-ranging respect by contributing to municipal coffers.

Those who know him well describe a modest man with a natural ability to bring out the best in people — authentic, sincere, honest. There's a humility in his authority that makes many remark that "he must be a great father." He's most proud of his own son, Garret, at 23 making his way with Conair in international marketing.

"I have seen John have the hard conversations with students and staff that challenges who they are and changes the trajectory of their lives," says Dumas.

Associate Professor T.J. Delle Donne '04, '07 M.A.T., was a new culinary graduate when he was asked to cook at the Bowens' home. "By evening's end, I knew that I had a solid figure in my life," Delle Donne says. Hired as the team lead for special functions in the president's home, he was welcomed as part of "a team working together to represent Johnson & Wales." Whether serving civic leaders, culinary celebrities, high profile VIPs or university friends, "never once did I feel that I was anything less than important."

A Balanced Center

It is the couple, John and his wife, "first lady" Kathleen Harney, who anchor the definition of hospitality associated with Johnson & Wales. Stories abound of the night runs to pick up arriving students, finding doctors, hosting parents, and quietly assisting neighbors. "He's compassionate with a willingness to help others. She has those same qualities," says Dumas. "It's a good pairing. She's a good, good woman." DiSaia agrees. "It's their balance, I think, that makes John a centered leader."

Bowen credits his wife for convincing him to give a prime waterfront parcel of the land the university had been amassing at Fields Point to the nonprofit Save the Bay. "I had to be reminded of the community lesson by my wife, 'Don't be selfish ... Make sure there's a greater good for this.'" It continues to be a mutually beneficial partnership.

He learned from his mother to ask two questions before signing off on any decision: who's going to win and who's going to be hurt? "The latter is most important. Be very thoughtful about that," he recalls. From his father, a U.S. Navy

veteran of WWII and a weaver by trade, came his greatest lesson: "'Leave it better than you found it.' That's what I try to do every day, in every meeting, in every situation. It's a great guiding principle."

He doesn't believe in legacies. "You're only as good as each day." He inherited a strong university and he's tried to make it better. "I know what I've done well and when I've messed up," he estimates. "And if I mess up, I've got to correct it the next day." He's signed on for at least five more years.

Others are clearer about his impact. "He had the vision to see the power of partnering with employers and the impact it would have on our students' lives," says Dumas. "Because of his

work, experiential education is now a guiding principle for the university."

"John was an actively participating partner in my presidency," says Yena. "He's taken on tough challenges, improved the experience for the students, reduced the debt burden that graduates carry and continued the consolidation of the Providence Campus." Together Bowen and Dwyer have opened more opportunities for women to lead than at any time since the institution's founding — women in major executive and central management positions as well as campus leadership programs. Yena adds, "Everything he touched was done in a quality way. He doesn't take shortcuts and easy, expedient fixes."

Delle Donne carries a photo of Bowen as dean of culinary in his early 30s (around his own age) and uses it to tell students about the true nature of a mentor — "the kind of person you really want to emulate. He's shown me how to be the leader I hope to become in my future here at the university," he tells them, much as Bowen might have said of Yena 30 years before.

His legacy, Delle Donne offers, is what Bowen's done for the campuses, for the cities of Providence, North Miami, Denver and Charlotte, and for the institution. "He's enriched the face of Johnson & Wales and improved the university for the better, and in years to come, he will be remembered as the chancellor, the president, the CEO, who brought Johnson & Wales into the 21st century."

"He believes in helping people to develop to their full potential."

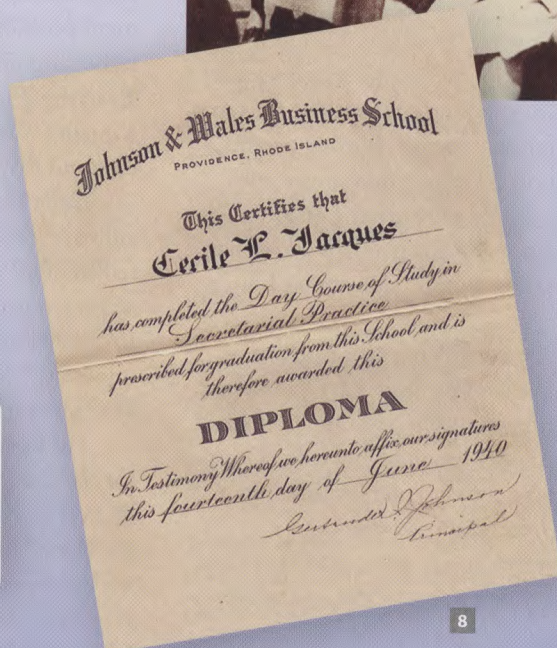
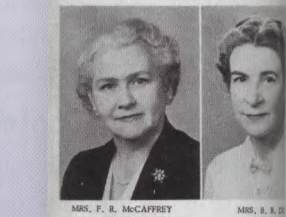
— THOMAS L. G. DWYER



Bowen and his wife, Kathleen Harney.

A Look Back: 1914 – 1960

The first in a JWU Magazine series of photos from the Johnson & Wales archives.



History of the Class of 1895
First Pennsylvania State Normal School
Millsville
For the years 1895-1915
Edna Albert, Historian

5

for imagining the great slopes of the world, the brook basis for the drainage of the great river basins.

We should teach a thing not for its own sake but as a preparation for what lies beyond. It is not necessary to teach local geography so that the child may become familiar with the hills and valleys of his own town but that through them he may be enabled to imagine the surface of the globe.

Distinct mental pictures of form can be acquired by continued observations the time to being this work is when a child notices. In order to get the child's attention just in the line we wish it such modelling, drawing and pictures.

Johnson, Gertrude I., 228 Olney St., Providence, R. I.

Taught till 1900 public school. Bank, Commercial teaching, preparing young people for business, with Mary T. Wales 1893.



MR. M. J. GAEBE



MRS. A. K. BENSON



1. Gertrude Johnson
2. Mary Wales
3. An early Johnson & Wales seal
4. Misses Johnson and Wales' graduating Class of 1895 of the First Pennsylvania State Normal School
5. Gertrude Johnson's 1893 thesis on Primary Geography in which she defines an educational philosophy of study "as preparation for what lies beyond"
6. Exchange Place, Providence, 1939; Gertrude Johnson, top left, and Mary Wales, bottom right
7. Students of Johnson & Wales Business School in 1938
8. J&W diploma of Cecile Jacques '40
9. 1957 J&W faculty (from top, left to right) Edward Triangolo, Rena Troiano, Morris Gaebe, Emilio Capomacchio, Flora McCaffrey, Beulah Dixon and Alice Benson
10. L-r: Edward Triangolo, Audrey Gaebe, Vilma Triangolo, Morris Gaebe and Edward Triangolo Jr.
11. J&W co-directors Triangolo and Gaebe
12. Office machines class, 1960
13. Stenography class, 1955
14. The Triangolos, Gaebes and friends at a formal gathering
15. Crowning of the Queen of the Christmas Dance, 1958
16. Charm class, 1959
17. The Gardner Building, 1947 home of Johnson & Wales Business School
18. J&W basketball team, 1959



Since 1914 and through the decades, common threads of professional discipline, real-world experience and career preparation are woven into lessons learned, memories shared and instructors cherished by more than 90,000 graduates. Twelve graduates note their value by remembering Johnson & Wales then and now.

THROUGH THE DECADES

BY ELIZABETH SCANLON '97 M.S. AND CATHERINE SENDEL

1930s

Vilma Gatta Triangolo '36, '98 Hon.

PROVIDENCE CAMPUS

It is Vilma Gatta Triangolo '36, '98 Hon., who at 95 remains the thread that binds the JWU community's past to present. Trained by Gertrude Johnson and Mary Wales, Vilma became their protégé, teaching business machines, typewriting, bookkeeping and calculators in often 80-hour weeks, and acting as a personal assistant. She married Edward Triangolo '80 Hon., a civil engineer from her Providence neighborhood. During Edward's time in the Navy, the couple became fast friends with Navy buddy, Morris "Mose" Gaebe '98 Hon., and his wife, Audrey Gaebe '88 Hon. At the founders' request, the couples purchased the school in 1947. Looking back over the decades, it is the Misses Johnson and Wales and their work that Vilma holds most dear. "For two women to go out into a man's world — that was a very courageous thing to do. Their school grew and it gained a reputation because they gave their students their money's worth." This tradition carried forward, she notes, along with the most important lesson she learned from her iconic teachers: "Work hard and never ask how long it will take."

"Work hard and never ask how long it will take."

1940s

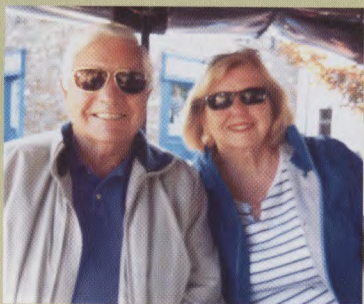
Bernice Spirito '43

PROVIDENCE CAMPUS

Bernice Spirito '43 worked for 40 years as a secretary before retiring. Now "88 years young," Bernice attended Johnson & Wales Business School during "a difficult time" when men were off to war and women stayed behind to work. Classes ran from Monday through Friday with a half day on Saturdays to allow students to finish in one year. As a graduation test, Miss Johnson would recite the Gettysburg Address and students had to type it at 100 words a minute to earn a diploma. Bernice's fondest memory is of graduation day and her nine classmates. "We looked to Miss Johnson and Miss Wales as our mothers and teachers, and did well because they looked out for us. To this day I know that Johnson & Wales University has a great reputation and I am proud to have graduated."

"We looked to Miss Johnson and Miss Wales as our mothers and teachers and did well because they looked out for us."





1950s

1960s



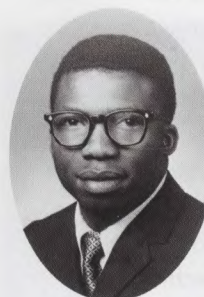
Alcinio Almeida '58

PROVIDENCE CAMPUS

Like so many WWII veterans, Al Almeida '58 came to Johnson & Wales on the GI Bill. He recalls the excitement and desire to be involved in a "new school." Morris Gaebe, then co-director along with Edward Triangolo, would often stand in the halls to watch over operations. Al talked to his professor about dropping out after feeling he'd failed a tough exam. The next day he got a call from Gaebe who made him come back. Al met his future wife, Pat Dwyer, in an accounting class on the second floor of the building across from *The Providence Journal* on Fountain Street. She sat right behind him. He graduated from J&W in 1958 and, after a brief stint at Electric Boat, got a position at *The New London Day* as a staff accountant. He left 40 years later as general manager and executive vice president, a position for which he believes he would not have been considered without a degree — and a wonderful wife. "JWU gave me the tools to start my career. But Pat helped me succeed."

"JWU gave me the tools to start my career, but Pat helped me succeed."

"I encountered administrative management, self discipline and positive and diversified thinking, which was very helpful to me in later years."



Solomon Dada '69

PROVIDENCE CAMPUS

In 1965, Solomon Dada '69 became J&W's first international student. His journey to Providence began with a letter to then-President Morris Gaebe expressing a wish for an education, and ended with a full scholarship for the young man from Nigeria. Students brought him from New York to Providence and the school's only residence hall. There Gaebe, students and staff "organized a remarkable welcome." At J&W "I encountered administrative management, self discipline and positive and diversified thinking, which were very helpful to me in later years." Solomon built interpersonal relationships with a diverse range of people, learning that "once you operate yourself decently, you get favor from any angle." Solomon became a surrogate son of sorts to the Gaebes. His wife, Rachel Adeoya Dada '74 and daughter, Adenike DaDa Ademola '00, '05 MBA, also attended JWU, and the families often visited each other both here and in Africa. He warmly recalls then-faculty member John Yena as "a complete gentleman," and Gaebe's secretary, Jacqueline Gourd, "a wonderful woman," for their constant support and help. After years as executive managing director of Famad Footwear Manufacturing, Solomon is a lawyer with his own Lanredada Legal Firm. "Morris Gaebe is my mirror in life."

1970s



George Gousie '76, '00 Hon.

PROVIDENCE CAMPUS

George Gousie '76, '00 Hon., a graduate of the management program in the College of Business, went on to work as senior vice president of Pawtucket Institution for Savings and chief operating officer of Taunton Financial Data Services. He retired in 2008 as a vice president of Rockland Trust Co. A former Marine Corps lance corporal who served in Vietnam, he takes particular pride in being a Johnson & Wales College graduate. "During the early 70s ... most American colleges and universities were turning their backs on returning veterans. However, J&W had the fortitude and heart to create the Veterans Introductory Program (VIP), though the university was severely criticized," he notes from his experience as an adjunct professor teaching in the program at that time. "I am proud to say that many veterans who might never have had the opportunity to receive a college degree did, indeed, achieve that dream thanks to Johnson & Wales." Not only did George continue to work tirelessly on the university's efforts in the ensuing years, his wife, Gail, was named Mary F. Carmody Honorary Alumna '06 for her unflagging support at his side.

"I am proud to say that many veterans who might never have had the opportunity to receive a college degree did, indeed, achieve that dream thanks to Johnson & Wales."

1980s

Robert Carter '89, '99 Hon.

CHARLESTON CAMPUS

From an early age, Robert Carter '89, '99 Hon., worked alongside his dad in kitchens as far-flung as a dude ranch in Texas. His dream was always to become a chef. Robert took his education at JWU's Charleston Campus seriously, graduating summa cum laude. He welcomed every new experience to perfect his art.

During his stellar 16-year run at the helm,



"You never know when you will need that perfect connection."

Charleston's Peninsula Grill was frequently touted among "America's Best" and entered the *Nation's Restaurant News* Fine Dining Hall of Fame. Robert's visage has graced boxes of Uncle Ben's Rice, and he and his award-winning cuisine have appeared across the Food Network, on "The Martha Stewart Show," ABC's "Good Morning America" and CBS' "The Early Show." A Charleston

Culinary Legend Award recipient still in pursuit of a dream, he left Peninsula Grill to open Carter's Kitchen in Mt. Pleasant, S.C., and most recently The Rutledge Cab Co., earning rave reviews. Amid all his distinguished accomplishments, he is most proud of his honorary doctorate from his alma mater and his service since 1999 on the board of Lowcountry Food Bank, where Chefs' Feast has grown to one of Charleston's largest charitable events. "Make yourself available. To be a true success you must network; it is key ... You never know when you will need that perfect connection."



Sydney Meers '85,
NORFOLK CAMPUS

“I have never stopped learning from my school, and am still fond of all the experiences it offered me.”

Sydney Meers '85, worked in the food business in his youth but once he began studies at the Norfolk Campus, “boy did this country boy’s eyes open wide ... Every class I took exploded my brain.” One of Sydney’s greatest lessons came from favorite chef-instructors Hans Schadler '94 Hon., and Marcel Walters: “Stay focused, don’t stop reading and studying foods and don’t move up the ladder of success too quickly — not until I was ready should I ever move on.” And move on he did to run a string of acclaimed restaurants in Norfolk and environs, most recently, The Stove in Portsmouth, Va. After opening the first restaurant, he understood the importance of education. Over the years, his restaurants have served as an externship site for Johnson & Wales students and employment for other JWU graduates. Sydney, also an artist whose work has been shown in exhibits, is still in contact with past instructors and classmates. “Almost every day I find myself using old books from school and meeting folks who come to eat that have graduated. I have never stopped learning from my school, and am still fond of all my experiences it offered me.”

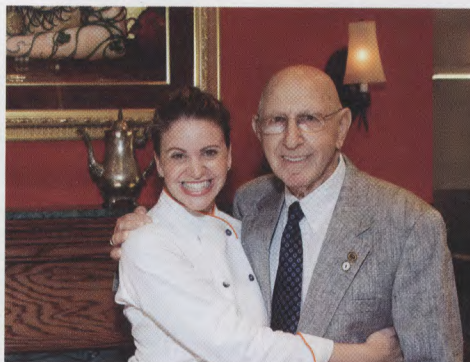
1990s

“Johnson & Wales taught me to look and act a certain way as a chef, and so much about professionalism. I still run a disciplined kitchen.”



Michelle Bernstein-Martinez '94, '03 Hon.
NORTH MIAMI CAMPUS

Part of the inaugural class of the North Miami Campus, Michelle Bernstein '94, '03 Hon., still recalls her first creation in JWU's kitchen. When she opened her own restaurant, that same braised chicken with grapes, wine and purple Peruvian potatoes “which you rarely saw in those days” appeared on the menu. Having watched her campus grow from a single building with makeshift labs, she notes “the university has changed from A to Z ... [It’s] more innovative, and also more flexible.” What hasn’t changed is the lesson she values most. “Johnson & Wales taught me to look and act a certain way as a chef, and so much about professionalism. I still run a disciplined kitchen.” Today Michelle owns Crumb on Parchment café as well as Michy’s, which is among *Gourmet’s* top 50 restaurants nationally. She



is a James Beard Award winner, member of the Macy's Culinary Council and a menu consultant for Delta Airlines. She also launched the Miami Chapter of Common Threads, teaching children about nutrition, physical well-being and cultural diversity through the

international language of cooking. “Anytime I have needed anything, whether it’s to film a TV show, find volunteers for an event or have kitchen space to teach young children about nutrition, Johnson & Wales has been there to work with me.”

1990s

Elisabeth Wallengren Bargel '95

SWEDEN CAMPUS

Elisabeth Wallengren Bargel '95 feels at home in her role as head of education at IHM Business School in Göteborg, Sweden. In 1992 she was in the first class on JWU's Sweden Campus, housed in IHM facilities until 2004. She remembers the "tough" challenges of completing her studies in Providence, Professor Erin (Farrell) FitzGerald's valiant effort to get her to speak English in front of the class, and Professor Paul Trznadel '78 Hon.'s micro- and macroeconomics: "Supply and demand! I know it even in my sleep." After stints in finance in the U.S., and 15 years with a large bank and an insurance company, in 2011 she joined IHM. In 2012 and 2013, that work included being IHM representative to JWU's visiting study-abroad students. "I was able to give something back to the school which laid the foundations for where I am today in my career. [At Johnson & Wales] I learned to never give up. Provided you have a goal, keep trying to pursue it even if it seems hard... If you never try, you will never know the possible greatness that lies within you."

"I learned to never give up. Provided you have a goal, keep trying to pursue it even if it seems hard ... If you never try, you will never know the possible greatness that lies within you."



"Today I can make beautiful sauces, break down a bird with perfection and develop any recipe using the solid foundation that I have carried with me every day throughout my career."



Jenna Johnson '98

VAIL CAMPUS

Jenna Johnson '98 was already a college graduate when she began culinary classes in Vail, Colo., JWU's first foray into education west of the Mississippi. What would eventually be labeled the Garnish Your Degree program included a ski lift ride to classes in kitchens on Vail Mountain. She vividly recalls the day students watched a family of bears traverse the grassy slopes below and later when a thunderstorm pelted the mountain. Lifts closed and 40 students, sure they would meet bears, hustled down the mountain on foot, "wet boxes of cake in hand, chef coats on, soaked from head to toe in freezing cold afternoon Vail rain, headed straight to our restaurant jobs after a full day of class. I remember liking school so much that I did not even care about the hurdles we had to jump." Chef-instructors challenged her in class and pushed her to learn and grow as a leader, to follow rules, "toughen up and make it happen." Years later she met and married former JWU chef-instructor, Mark DeNittis '92. Jenna is now innovation chef with the Epicurean Culinary Group and DeNittis forged a trail to artisanal salami and butchery. "The basics I learned from the professors taught me that I can hold my own in any kitchen ... Today I can make beautiful sauces, break down a bird with perfection and develop any recipe using the solid foundation that I have carried with me every day throughout my career."

2000s

2010s

Nikki Haddad '06

DENVER CAMPUS

Nikki Haddad's time in the College of Business on the Denver Campus proved to be a doorway to lasting friendships and contact with industry insiders in her field. "Whether through an internship or a volunteer opportunity, I was able to experience events and meet people that have helped me further my career." These days Nikki is marketing director for The Denver Westword and Village Voice Media Group. The importance of building a network of support is the lesson she counts most valuable of all

she learned at JWU. "Creating contacts and meeting people in the industry is one of the best ways to build your business, find new opportunities and keep yourself up to date on industry trends." Nikki gratefully counts

her former professors and "amazing mentors" Stephen Pyle and Kim Tranter as the reasons for her success, and tries to pass their lessons along to others.

"I continue to stay in touch and find ways in which I can help students at the Denver Campus."



"Whether through an internship or a volunteer opportunity, I was able to experience events and meet people that have helped me further my career."

"I find myself referencing case studies from class, applying the lessons of those to business, to current projects on a regular basis."



Audrey Quetel '10

CHARLOTTE CAMPUS

When Audrey Quetel '10 recalls her recent experiences in Charlotte, Associate Professor Mark Pere's Creative Leadership class beginning each day with a "laughing circle" tops a list of favorite memories. "Much of the class was student-run, so we expected it to be very easy. It turned out to be one of the more challenging classes we had ever taken." Ripe for challenge, Audrey joined clubs, worked in College of Business offices, served in the Student Alumni Association and traveled to New York City for a Collegiate DECA leadership conference where Associate Professor Jeri Langford, Ph.D., became a mentor. As regional marketing coordinator for CROPP Cooperative|Organic Valley, Audrey has found that lessons apply "now more than ever. Things I didn't even think I would remember are now parts of my day-to-day position. I find myself referencing

case studies from class, applying the lessons of those to business, to current projects on a regular basis. Getting what people call 'real world' experience was so key ... Without Johnson & Wales University I would not be in the position I am in today, and I love my job!"



centennial calendar

December

- 4 **Holiday Wine Tasting**,
*Virginia Philip Wine Shop & Academy,
West Palm Beach, Fla.*
- 10 **Holiday Party**, *Denver Campus*
- 11 **Annual Alumni Holiday Party**, *Downtown
Marriott, Providence, R.I.*
- 11 **Holiday Social**, *Gateway Village Promenade,
Charlotte Campus*
- 13-14 **JWU Cup**, *Providence and Denver Campus*

January

- 9 **Craft Beer and Cheese Pairing**, *Birdsong
Brewing Co., Charlotte, N.C.*
- 25 **Athletic Homecoming**, *North
Miami Campus*

February

- 4 **Alumni Networking**, *The Melting Pot,
Tampa, Fla.*
- 5 **Orlando Magic NBA Game**, *Amway Center,
Orlando, Fla.*
- 11 **Sharkfest**, *Providence Campus*
- 13 **Valentine's Day Celebration**, *Denver
Campus*
- 22 **Rock of Ages Broadway Musical**,
*Blumenthal Performing Arts Center,
Charlotte, N.C.*

March

- 24 **Alumni Awards Ceremony**, *Denver Campus*
- 24-27 **Alumni Leaders Week**, *Denver Campus*

April

- 1-3 **Alumni Leaders Week**, *North
Miami Campus*
- 11 **Charlotte Knights Baseball**, *BB&T
Ballpark, Charlotte, N.C.*
- 21-25 **Alumni Leaders Week**, *Providence Campus*
- 25-27 **All Class Reunion**, *Providence Campus*
- 28 **Founders Week Birthday Bash**, *North
Miami Campus*
- 29 **Founders Week Arts & Sciences
Symposium**, *North Miami Campus*
- 26-May 4 **Founders Week**, *All Campuses*
- 30-May 1 **Founders Week Arts & Sciences Play**,
North Miami Campus

May

- 17-20 **National Restaurant Association Show**,
Chicago, Ill.
- 22 **Graduate Programs Commencement**,
Providence, R.I.
- 23 **Gate Ceremony and New Grad & Family
Reception**, *Denver Campus*
- 24 **Centennial Commencement**, *All Campuses*

September

- 28-30 **12th Annual Emeril Lagasse Golf Classic**,
Newport, R.I.

October

- 17-19 **Centennial Weekend for Family and
Alumni**, *Providence Campus*
- 17-19 **Family Weekend**, *Charlotte Campus*
- 18 **Athletic Homecoming**, *Providence Campus*

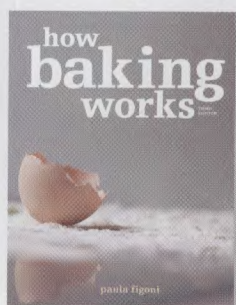


For additional alumni events and registration information visit alumni.jwu.edu/events

OFF THE SHELF

Books by University Authors

If you agree that science and nutrition are as important as flavor when it comes to baking, **Paula Figoni's "How Baking Works"** Third Edition (Wiley) is for you. While keeping the book at a level for beginners to professionals, Figoni added a new chapter, Baking for Health and Wellness, covering healthy diet guidelines



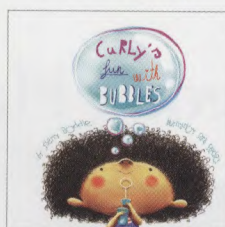
and baking strategies along with food allergies. The Fats, Oils, and Emulsifiers chapter was updated to

further address moving away from trans fats to suggested alternatives. Figoni, an associate professor in baking and pastry at JWU's Providence Campus, also explains why science is a key ingredient to baking by delving into details of chemical reactions, essential ingredients, why technique matters and other baking mysteries. Charts, helpful hints, exercises and experiments pop up in each chapter to help readers sharpen their skills. Before joining JWU, Figoni worked in product development and food science for The Pillsbury Co. and Ocean Spray.

Online > wiley.com/college/figoni

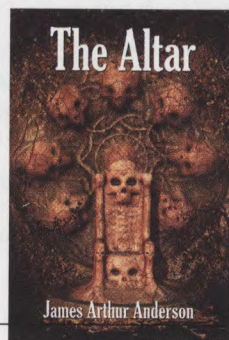
"I had the idea to write a book about bubbles in 2005," **Sherry Boddie '03**

said. Eight years later, she made this concept a reality by self-publishing her first, "**Curly's Fun With Bubbles.**" The children's story follows a day in the life of a kid named Curly, who loves to blow bubbles with his family and friends. "I wanted to expose kids to the simple things in life," Boddie said. Her story aims to motivate children to read, show them that parents can have fun too and encourage families to spend quality time together. "Curly's Fun With Bubbles" is full of colorful illustrations by **Sara Sánchez**, an artist based in Madrid, Spain.



Online > www.facebook.com/curlys-funwithbubbles

Professor **James Arthur Anderson, Ph.D.**, in JWU's School of Arts & Sciences on the North Miami Campus, revisits his New England roots with his latest horror story, "**The Altar**" (Wildside), a riveting page-turner. The terror begins with the uncovering of a grave while clearing land for yet another strip mall in Rhode Island. This sets free an



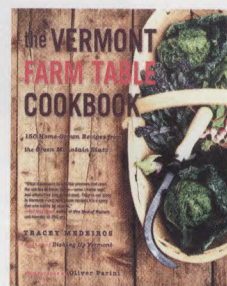
evil force to wreak havoc on a local science fiction writer, Erik Hunter, his family and his town. To save it all, Hunter must travel an underworld of dread and make the sacrifice of his life.

Online > wildsidepress.com

Inspired by her son and other children in her family, **Tracey Medeiros '97** aims for a healthier and more sustainable future. Her first step: promoting locally grown food, which she does in her second book, "**The Vermont Farm Table Cookbook**" (Countryman Press). The featured meals

make use of local ingredients, from smoothies made with dandelion greens to Berkshire pork chops served with Vermont ice cider. In addition to including 150 recipes unique to the Green Mountain State, Medeiros profiles 90 farms, bakeries, bistros and other options for Vermont-produced food. Many are near her home in Essex Junction, Vt., where she writes columns for three publications, including *Edible Green Mountains Magazine*.

Online > www.countrymanpress.com/files/VTFarmTable.htm

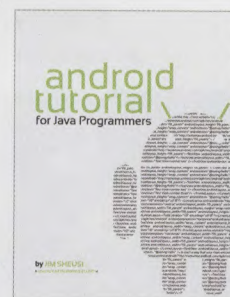


In "**Programming Business Applications for the Android Tablet,**" published by Course Technology Cengage Learning, School of Technology Associate Professor **James Sheusi** provides a quick start for prototyping applications on the mobile platform for the business applications programmer, focusing on such common business uses as a database management, Web-based user interfaces and graphic representation of data.

"Programming" is Sheusi's second book on Android. The first, "**Android Tutorial for Java Programmers**" sported

a cover designed by Assistant Professor **Karyn Jimenez-Elliott**, on faculty in the computer graphics department.

Online > jsheusi@jwu.edu





Athletics Fields Dedicated at Harborside Campus

Hundreds of students, alumni, parents and staff were on hand during Homecoming Weekend for the dedication of Scotts Miracle-Gro Athletics Complex on the Harborside Campus. The new fields, the first for the Providence Campus, were made possible in part through a gift of

\$750,000 from **Katherine Littlefield**, JWU Corporation member, parent of **Hank Littlefield '13**, and the board of directors of her family's company, Scotts Miracle-Gro.

Kate and husband, **Joshua Littlefield**, have helped fund scholarships for some time and have now added this important capital gift.

"There were such powerful synergies between JWU's culinary and dietary programs and my family's lifelong interest in gardening that when this opportunity to help remake what once was a derelict shipyard — a designated EPA brownfield site — into a green space dedicated to the university and the surrounding community, it was just too appealing to pass up," Kate Littlefield



said. "This is what good community collaboration looks like. Win, win, win."

The new athletics complex overlooking Narragansett Bay includes baseball and softball fields, an artificial turf field and a practice field for intercollegiate and intramural teams. Completion of the expansive sports facilities marks a milestone in the university's development.

"The generosity of the Littlefield family and Scotts Miracle-Gro is so important to the continued growth of the Providence Campus, and timely as the university strives to enhance the student experience," says Chancellor **John Bowen '77**. "We are grateful for the confidence placed in the university through this major investment by Kate Littlefield, and appreciative of this significant demonstration of her commitment to JWU."

— Page Sciotto

ABOVE, L-R: Mel Graf, JWU executive director of athletics; Providence Campus President Mim Runey, LP.D.; Scott's representative Su Lok and students mark the dedication of the new Scotts Miracle-Gro Athletics Complex on the Harborside Campus.

LEFT: Providence Campus President Mim Runey, LP.D., presents an engraved silver plate to Su Lok, director of corporate and community partnerships for The Scotts Miracle-Gro Co. at the dedication of the university's new athletics fields.



Hances Named Outstanding Philanthropists

James Hance '06 Hon., director of The Carlyle Group and former vice chairman and chief financial officer of Bank of America, was instrumental in bringing a Johnson & Wales University campus to Charlotte. He believed the university's programs and approaches were perfect for the business and hospitality industries that play important roles in the region's economy. When it became evident that a fundraising campaign was needed to offset some of the costs of building the campus, Hance enthusiastically chaired The Inaugural Campaign for the Carolinas. Under his leadership, the campaign met and exceeded its \$15 million goal. The university recognized Hance's generous support by naming the James H. Hance Jr. Auditorium.

James is currently a member of the university's board of trustees. Both he and his wife, **Beverly Hance**, have also been active members of the Epicurean Scholarship Society since it was founded in 2007.

In November, the longtime Johnson & Wales University Charlotte Campus supporters were recognized with the Outstanding Philanthropists Award from the Association of Fundraising Professionals Charlotte Chapter at a luncheon at



L-R: James Hance, Charlotte Campus President Arthur Gallagher and Beverly Hance

The Westin Charlotte. They were nominated by Charlotte President **Arthur Gallagher**.

"The greater Charlotte region has benefitted tremendously from Jim's and Bev's generosity. Their leadership and thoughtful philanthropy, especially in the areas of education and public art, have enriched the lives of deserving students and made Charlotte a better place to live and work," Gallagher said.

The Hances have helped lead Charlotte Country Day School, Davidson College and the Mint Museum, organizations that supported their nomination.

— Darlena Goodwin



SUPPORT FOR 'A SPECIAL PLACE'

Building on a foundation molded from personal experience, chairman and CEO **William Gallo** and his partners **Brian Herbert** and **Jerry DuBois** of Gallo Herbert Architects and JWR Construction Services have established a scholarship at the North Miami Campus in the firm's name. Their commitment to a \$50,000 endowment will provide financial aid to students who have experienced an unexpected financial hardship that jeopardizes their ability to complete their education and pursue their career dreams.

The Deerfield Beach, Fla., companies — architects and builders of the North Miami Campus master plan — began their affiliation with JWU in the mid-1990s. In the years since, they have been intimately involved in the transformation of the campus from its original two buildings on four acres to the 29 acres and 22 buildings that make up the campus today.

"Our long association with JWU, our empathy for the students it serves and our belief and appreciation for JWU's mission all give JWU a special place in our hearts," Gallo explained. "Like so many of JWU's students, our firm's leaders are all from humble backgrounds. We relate personally to the challenges that today's students face. It is our pleasure and indeed a privilege to be a contributing partner to JWU."

Among the recent campus enhancements designed and built by the firms are the "Catwalk" — the newly opened pedestrian-only walkway in front of the Academic & Student Center and University Center, the Wildcat Center; and Biscayne Commons, a 200-bed student residence, both award-winning buildings.

— Peter Rood

ABOVE, L-R: Jerry DuBois, president of JWR Construction Services; William Gallo, executive vice president of JWR Construction and CEO of Gallo Herbert Architects; and Brian Herbert, president of Gallo Herbert Architects

re•connect

An Engaged Community

Alumni play an important role in helping the university accomplish its mission. Graduates who are passionate about their JWU experience find meaningful ways to strengthen their ties and continue their engagement with JWU, a main goal of the university.

Those who return all have something in common besides their Wildcat blood: They believe in paying it forward. The concept, popularized in the novel and movie by that name, began with a student starting a chain of unconditional giving by doing favors for strangers — and asking only that each do favors for three strangers in return. The random acts of kindness unite a small community in ways beyond anyone's imagination.

Wildcat alumni who are proud of their JWU experience pay it forward in various ways — and in doing so, build community and increase the reputation of the university.

Clay Snyder '93 considers his time at JWU to be the best decision of his professional life because it allowed him to hold a full-time job while attending classes. Now the senior director of brand performance at DoubleTree by Hilton, he recalls that when he joined Hilton Worldwide, one of the first hotels he worked

with was at a university-owned DoubleTree property. "Every time I went to visit this location, it was a reminder of why I worked so hard as a student. That feeling of reconnecting has never left," Snyder says. "It grows stronger every time I come back

to any of the campuses, spend time with JWU alumni and especially when I speak with current students in the classroom."

Snyder frequently attends alumni events, visits the campuses often and is committed to being a global ambassador for the university. His efforts have deepened ties between the university and Hilton, which will substantially benefit current and future students. Snyder has served as past Alumni Council president and chapter leader, and will continue to elevate JWU as the newest member of its board of trustees.



Loleta Beckett Nicholson '93, director of rental property and program services at The Riverside Church of New York City, continuously gives back to JWU and its alumni. Most notably, she serves as the president of the NYC alumni chapter, coordinating programming and events that will benefit all participants. She can often be found coaching a fellow alum during a job search or reaching out to alumni in the area to personally invite them to an upcoming event. "Teaching young alumni how to make connections and grow their contact list is what I enjoy most," she says. "This will greatly impact their future."

A true ambassador of JWU, Nicholson has established a memorial scholarship in honor of her mother, **Deloris Beckett**, which will be awarded to a hospitality student from New York who is studying at the Providence Campus.

CLOCKWISE FROM LEFT PHOTO:

Clay Snyder '93, speaks as part of a panel discussion during Alumni Leaders Week.

Loleta Beckett Nicholson '93 (left) with fellow alumni at the 2012 NYC holiday alumni party.

Timon Balloo '00 (right), as Distinguished Visiting Chef, helps students prepare a dinner on the North Miami Campus.

Irmak Otrak '98 MBA chats with a student at ASBA.

Claude Booker '90, '91 M.S. poses in his fraternity attire at the JWU Alumni Minority Reunion.





Timon Balloo '00, the award-winning chef-owner of Sugarcane Raw Bar Grill recently featured on "The Today Show", regularly offers sage advice to fledgling chefs and future restaurateurs as a Distinguished Visiting Chef at the North Miami Campus. Even with his celebrity status, he continues to inspire the next generation of chefs, and sees giving back to JWU as a high priority. Balloo offers exciting internships to local students and is a frequent supporter of local, community-based charities. "I'm proud of the level of preparedness JWU students possess upon completing their degrees, and am committed to hiring additional alumni at my newest restaurant opening later this year."

Claude Booker '90, '91 M.S., CEO of Simply Southern Sides, was elated when he returned to the Providence Campus during the JWU Alumni Minority Reunion earlier this year. He made new connections with other alums and offered students professional insights on how to be a successful entrepreneur. "I reconnected with members of my fraternity, Omega Psi Phi, and saw how the

university and the city have progressed since my last visit."

Thrilled with his weekend on campus, he then attended the National Restaurant Association conference in Chicago, where JWU held a free workshop on the Mediterranean diet featuring **Dr. Timothy Harlan** of Tulane University, a partner with Johnson & Wales. These experiences rekindled a sense of pride in being associated with JWU, and Booker notes that he enjoys the mutual benefit of maintaining that connection.



Irmak Otrak '98 M.B.A., coordinator at ASBA Education Consulting in Istanbul, Turkey, found her JWU experience to be an excellent bridge to her future. "Not only did it prepare me for being a successful international admissions recruiter, I've developed meaningful relationships that allow students from Turkey to realize their dreams and aspirations at JWU." She champions the university everywhere she goes, forming ties with Turkish institutions and helping organize alumni, faculty and staff gatherings in Istanbul.



JWU turns 100 this academic year. Imagine what the next 100 years of paying it forward could bring to the global communities that we serve.

Alumni Relations is continually finding creative and meaningful ways to engage the 92,000 Wildcats who are so critical to JWU's success and reputation and the possibilities are endless.

Have an idea or an interesting pay it forward story? Send it to us at alumni@jwu.edu.



◀ LEFT TO RIGHT:
FRLA panelists
Ted Carroll '87,
Loreen Chant '89,
Michele DiMartino '91,
John Csukor '90, Gerry
Fernandez '86, '98 Hon.,
Brian Foye '85, '88 MBA,
'13 Hon.



◀ LEFT TO RIGHT:
Vlada Rakhunov '10,
Bianca Araujo '12,
Shanera Lindsey '12

Boston Summer Social

The Boston Summer Social at Tia's on the Waterfront in August drew alumni from several decades.

▼ LEFT TO RIGHT:
Brenden Darby '12
Katrina Koller '13
Adam D. Hayes '13
Roxana Guevar
Robin Krakowsky '88
'08 Ed.D.

Restaurant & Lodging Show

In September, North Miami Campus leaders traveled to the Florida Restaurant & Lodging Show (FRLA) where **Gerry Fernandez '86, '98 Hon.** led a panel of top industry professionals in a discussion of how intelligently engaging different cultural groups can drive business success.



Atlanta Braves

JWU alumni in Atlanta spent a Saturday afternoon in July tailgating and rooting for the Atlanta Braves, who battled against their National League rival Arizona Diamondbacks.



Brunch and Sails

JWU alumni watched the 2013 America's Cup finals from atop Russian Hill in San Francisco in June.

Celebrate 100 Years of JWU Spirit

Mark the centennial
with JWU special-edition
merchandise.

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UNIVERSITY



www.jwu.edu/bookstore



re•group



Chicago Social

JWU alumni hosted a networking event in the South Loop area of Chicago in August.

▲ LEFT TO RIGHT:
Greg Kuczaj '05
Shaun Pesce '00
Russ Benson '90
Joyce Ndoria '89
Chloe Gould '07
Christopher Bice '01
Kiva Wenig '12



▶ LEFT TO RIGHT:
Laura E. Crevier '10
Sarah Loranger '09



Newport Polo

Alumni from across the years continued the tradition of enjoying the Newport Polo Summer Social in September.



Tampa Bay Rays

JWU alumni and their families spent an August afternoon at Tropicana Field in St. Petersburg, Fla., watching the Tampa Bay Rays take on the New York Yankees.



D.C. Reception

JWU alumni enjoyed an annual regional get-together in June at the University Club to mark JWU's 2014 centennial with an evening of pure metro D.C. charm.



Foodie's Night Out

Pittsburgh alumni were treated to a Foodie's Night Out in the city's market district in June. They learned about local ingredients and cooking techniques from chef **Steve Rechterick '00** (left) and his executive sous-chef, **Karl Stoehr '02**.



Pop-Up Restaurant

Chef Ryan Hughes '97 created a pop-up restaurant in July for New Orleans alumni. Guests enjoyed signature cocktails and a fabulous three-course meal prepared just for them.





JWU Alumni

1980

DENNIS GAVAGAN PVD

Scottsdale, Ariz.

Dennis is the vice president of food and beverage at Resort Lifestyle Communities in Scottsdale.

LORRAINE HANDWERGER PVD

Johnston, R.I.

Lorraine opened Ocean State Sandwich in Johnston with her husband Alan and son Eric in November 2012 and owned and operated several café and bistro-style restaurants with her husband in Rhode Island, Florida and Vermont.

JOHN RIDER PVD

Washington, D.C.

John is the owner of a burrito truck called Pedro & Vinny's in Washington. He serves up to 255 people per day and previously worked at Pasta à la Carte.

1981



Cliff Delorey
'81

CLIFF DELOREY PVD

Orlando, Fla.

Cliff is the executive vice president and chief resort experience officer at Marriott Vacations Worldwide in Orlando.

1982

ROBERT BRUCE PVD

Metairie, La.

Robert became the chef at Mr. John's Steakhouse in New Orleans over the summer.

GARY SNYDER PVD

Denver, Colo.

Gary and his partner, Larry, are both back to work after traveling the world for two years. Gary now works at Anthem Blue Cross.

1983

TODD DAIGNEAULT PVD

Clifton, N.J.

Todd was selected from 3,000 applicants for the CIA Master Chef program in Napa Valley, Calif. He is currently executive chef for Atlantic Health System in Morristown.

STEVEN MULVEY PVD

Hazlet, N.J.

Steven is general manager and partner in the RMA Hospitality Group. He oversees operations at three locations in the Jersey City area.

1985

ANTHONY KASZUBA PVD

Toms River, N.J.

Tony is the president and founder of the RMA Hospitality Group in Jersey City. He also serves as the treasurer for the Society of Food Service Management.

SAMUEL PRESTON PVD

Gilbert, Ariz.

Samuel is general manager at Verda Santa Fe Golf Club in Cottonwood. He was recently employed at Seville Golf and Country Club as director of golf.

1986

JOSEPH CHIOVERA PVD

Lewisville, Texas

After leaving his position as vice president of food service at Alimentation Couche-Tard Inc., Joe developed a five-year strategic plan for all food service categories at Circle K Convenience Stores.

PAUL DAMICO PVD

Marietta, Ga.

Paul is president of Moe's Southwest Grill in Atlanta, Ga.

FRANK LUCAS PVD

Garfield Heights, Ohio

Frank is one of the off-premise chefs for Taste of Excellence in Strongsville.

ROBERT PALLESCHI PVD

Reston, Va.

Rob is global head for Hilton Hotels & Resort brand. In the past 25 years, he has served as vice president of product development and guest experience for Hilton Hotels & Resorts and vice president of brand performance for DoubleTree by Hilton.

TIMOTHY TIMLIN PVD

Katy, Texas

Timothy is general manager at Houston Country Club, a Platinum Club of America.

1987

CHRISTOPHER BRUNO PVD

Danbury, Conn.

Chris opened a restaurant focused on local foods, The Foundry Kitchen & Tavern, in Sandy Hook.

RICHARD CAMP PVD

Hollywood, Fla.

Richard left his job with Sysco after more than 17 years, and began a new position with the Vigo Importing Co. as its new South Florida sales representative.



Randy St. John '87, CCM, and his wife, Barbara St. John '87 enjoy time at the Wilshire Country Club in Los Angeles, Calif., where Randy is general manager and COO.

DOUGLAS RAWSON PVD

Manchester Center, Vt.

Douglas is director of franchise sales for Choice Hotels International in Manchester Center.

JONATHAN SEDGWICK PVD

Mount Pleasant, S.C.

Jonathan is director of sales at Radisson in Charleston.

1988

ANDREW ANGILELLA PVD

Worcester, Mass.

Andrew is executive chef and co-owner of the Mare e Monti Trattoria in Worcester.

MICHAEL ZABATTA PVD

Warwick, R.I.

Michael is franchise business consultant for the New England region for Moe's Southwest Grill. Michael was previously district manager of Rhode Island for Ecolab.

1989

DOUGLAS ALLEY PVD

Wakefield, R.I.

Doug and his wife are the owners of the Patticakes Bakery in Wakefield. Doug was previously an instructor at Johnson & Wales University.

PVD	PROVIDENCE	CHS	CHARLESTON
NMI	NORTH MIAMI	NOR	NORFOLK
DEN	DENVER	VAIL	VAIL
CLT	CHARLOTTE	INTERNATIONAL	

WILLIAM IDELL PVD*Providence, R.I.*

Bill joined **Jack Chiarro '91 M.S.** for the New London, Conn., Main Street Spring Food Stroll in May, judging tastings from eateries and businesses around the city.

1991**DAVID SMILEY PVD***Hilton Head, S.C.*

David is director of guest services for The Inn at Palmetto Bluff resort in Bluffton.

CAROL UROFSKY PVD*Lakewood Ranch, Fla.*

Carol is product manager for Omega3 Innovations in Venice.

1992**CHRISTOPHER J. AVTGES PVD***Ellington, Conn.*

Chris appeared in May on a special edition of "Chopped," the Food Network's popular cooking challenge. Chris was one of four chefs from around the country who adjusted their cooking styles to lose weight; Chris lost more than 140 pounds.

MARK DENITTIS PVD*Denver, Colo.*

Mark is director of culinary curriculum for the Cook Street School of Fine Cooking in Denver.



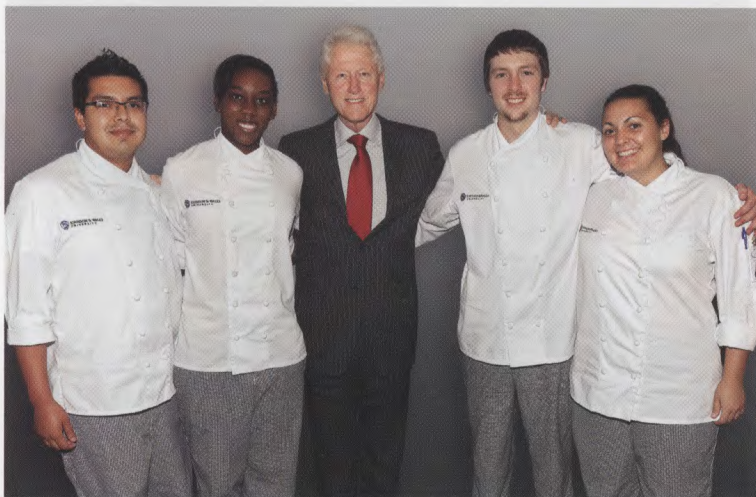
Robert
Gitre '92

ROBERT GITRE PVD*Denver, Colo.*

Robert received the Distinguished Alumni Award at the Denver Campus in March. He is corporate executive chef for the Epicurian Culinary Group.

TROY LADUE PVD*Springfield, Mass.*

Troy and his family recently held the third annual fundraising event for The Margaret Oliver Ladue Foundation Inc. at the Ludlow Country Club in Ludlow. The event raised money for scholarships and charitable causes.



Johnson & Wales students (L-R) **Alfredo Alvarado '15**, **Trina Scott '15**, **Ian Finver '16** and **Kaitlyn Whalen '15** met former U.S. President **Bill Clinton** while on a summer internship in the Culinary Events Department at the Clinton Presidential Center in Little Rock, Ark. The group, mentored by **Michael Selig '91**, director of food and beverage for the center, helped teach the importance of healthy eating to a children's culinary camp as part of the Clinton Foundation's focus on child obesity.

**Diane Drey '77****Retirement Project Brings Chefs to China**

After 32 years in the bottled beverage industry, **Diane Drey '77** retired as president of SnowBird Corp. in 2008 and pursued her passion for traveling. While visiting China the following year, she went to the Sichuan Higher Institute of Cuisine and thought, "Westerners would love to study here!" So, she made it happen.

Within two years of retiring, Diane was leading a two-week pilot program in which English speakers from around the globe were in Chengdu, China, learning all about Sichuan cuisine at one of the nation's top culinary schools.

From there, she refined and grew Cooking School in China so that it now consists of three offerings. Foreign students and home chefs can come for two weeks, either in fall or spring, or stay long term to study to become professional chefs. Private classes designed for tourists are also offered.

"I dislike people who talk about things they want to do and never follow through, so I said, 'Let's go and give it a try.'" Her try has been quite successful, as evidenced in rave reviews in *The Boston Globe* and on tripadvisor.com.

A self-described people person, Diane most enjoys getting to know the backgrounds of those interested in Cooking School in China. She also volunteers as a business counselor with the U.S. Small Business Administration's SCORE program.

— Shannon Robbins

Online > CookingSchoolInChina.com

Alexander Urrunaga '95

Plan B: Brand DNA

After graduating with a degree in hospitality management and working as a steakhouse manager for a few years, **Alexander Urrunaga '95** wanted to try something a little different — something with bigger impact. So, he began to think about what makes a restaurant concept successful. “I started to understand the difference between a restaurant and a brand. I learned that I could create nuances that would enhance every single touch point a guest had with a restaurant. This was branding. I love being able to create concepts that change people’s dining experience.”

Alex found the change and the challenge he was looking for in 2005 when he founded Plan B Group Inc., a Dallas, Texas-based branding, architecture and design firm that specializes in restaurants.

“We breathe new life into existing brands and create relevant brands from scratch.”

Through logo design, menu changes, interior decorating, website design and other services, Plan B invents a brand’s DNA, and has proven successful on an international scale.

Alex has taken the industry by storm, co-creating a restaurant-concept parent company, Fork It Over Restaurants LLC, and opening two restaurants in Dallas under its umbrella. Whiskey Cake Kitchen & Bar and Velvet Taco have been successful because of the attention to detail he and his partners put into their concepts. By thoughtfully integrating every aspect of the culinary, design, operations, style and ambiance, Alex has found the winning recipe for a successful restaurant brand.

In addition to his professional success, this brand doctor is also very happy in his personal life. Last year he married the love of his life and recently developed a restaurant whose theme, “Mexican Sugar,” he dedicated to her. Alex is also an avid triathlete, competing six times a year.

— Shannon Robbins

Online > PlanBgroup.net



1993

SHANE BRASSEL PVD

Wentzville, Mo.

Shane won a silver medal representing the United States at the International Association of Conference Centers’ Copper Skillet Cooking Competition. He is executive chef at the Charles F. Knight Conference Center in St. Louis.

CHRISTOPHER EAGLE CHS

New York, N.Y.

Christopher joined the culinary team at The Waldorf Astoria New York. His past positions include executive sous-chef at The Ritz-Carlton Aspen, head chef of Cielo in Boca Raton and executive chef of Raffles L’Ermitage Beverly Hills Hotel. While working at Raffles L’Ermitage, Christopher was awarded a Four-Diamond Award two years in a row. He now oversees three of the Waldorf Astoria’s restaurants: Peacock Alley, Oscar’s Brasserie, and the Bull & Bear Steakhouse.

KEVIN JAMES PVD

Riverdale, Ga.

Kevin hosted the third annual Atlanta Ice Cream Festival in July.

DAVID REYNOLDS PVD

Reading, Pa.

David has owned Muddy’s Smokehouse BBQ in Fleetwood for two years. He recently signed an agreement to provide barbecue for Topher’s Tenth & Elm Tavern.

DAVID SOUTHERN CHS

Garland, Texas

After five years of recovering from a motorcycle accident, David is working as a driver for the Parking Spot at Dallas/Fort Worth International Airport.

JENNIFER WATKINS PVD

North Providence, R.I.

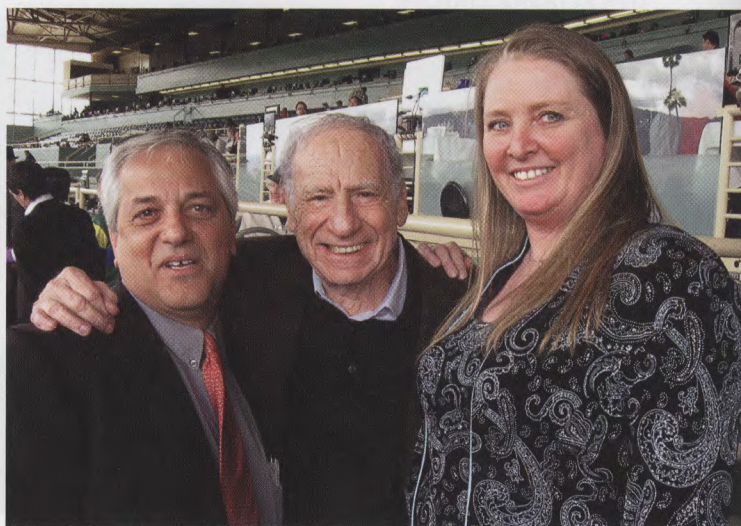
Jennifer was named to the board of the Rhode Island Community Food Bank. She is missionary vice president of the Gospel Tabernacle Outreach Ministries Inc. and client services program manager of Crossroads Rhode Island Family Center in Providence.

1994

CHRISTOPHER BIRELEY CHS

Vero Beach, Fla.

Christopher is owner-chef of the Osceola Bistro in Vero Beach.



Scott Bassin '01 and his wife, **Kelly Burgess Bassin**, were joined by director and actor **Mel Brooks** at her retirement party in Los Angeles before moving to Boise, Idaho, where Scott is director of operations at Gryphon Enterprises LLC and volunteers as a chef-instructor at the Idaho Food Bank. Scott recently appeared in a 30-minute documentary, “Family Matters: Feeding Idaho Families,” on CBS affiliate KBOI-2 in Boise.

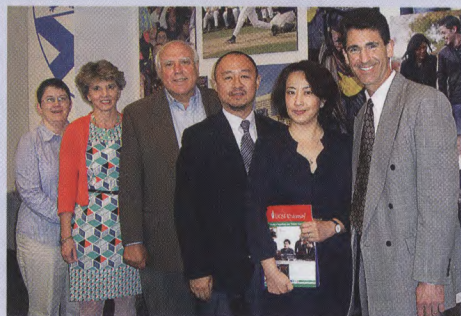
ALUMNI OVERSEAS

1991

SIMON DELL PVD 

Hong Kong, People's Republic of China


Simon is vice president North Asia at Onyx Hospitality in Hong Kong.



UCSI International Admissions Visit

L-R: **Christy Fry**, director of international credentials; **Rita Mulligan**, director of international admissions operations; **Manny Tavares**, dean of international recruitment and training; **Li Jianyao Ed.D., '00 MBA**, dean of The Hospitality and Tourism Management UCSI University, Malaysia; **Jun Zhao '01 MBA** and **William Priante**, dean of Providence Admissions, visit after signing an articulation agreement with UCSI University.

2007

ZAFER BILGE NMI 

Istanbul, Turkey


Since graduation, Zafer has visited 30 countries from the Far East to Europe. He has worked in Singapore, Malaysia, Italy and Naples, Fla., and now employed as customer product coordinator for DO & CO., in Istanbul, an entertainment company that caters to more than 20 airlines, Formula One races worldwide and many other sports events.

ELSA SHAUGHNESSY PVD

London, U.K.

Elsa is team leader of events at Pricewaterhouse-Coopers London. She is in charge of the opening of events space at their London headquarters.

2010

RUYI LIU PVD 


Shenzhen, China

Ruyi is now working in the sales and marketing department at The Venice Hotel Shenzhen, a five-star local brand hotel.



Chia-Chun (Joanna) Liu '13 and **Hieu Nguyen '12** take a trip down the Mekong Delta in Vietnam.


2012

ELLEN MITZER PVD 

Riethoven, The Netherlands

Ellen is inbound coordinator at Rockwell Automation in The Netherlands. Ellen was previously employed at INTRAL as supply chain coordinator.

2013

HICHAM DRIQUECH PVD 

Casablanca, Morocco

Hicham is now working at Steelcase Inc. as area sales manager for Africa. Prior, Hicham was employed at Star Media as a general manager.

LINA CANTILLO PVD

Teaneck, N.J.

Lina is account director for Sentry Centers in New York, N.Y.

STEPHEN CLARK NMI

Arcata, Calif.

Stephen is executive chef and director of operations at Chatham House, a new restaurant in Lauderdale-by-the-Sea, Fla. Clark was a contracted chef at the White House for President Ronald Reagan from 1986 to 1988, and most recently, a chef and restaurant manager for Rapoport's Restaurant Group.

VICTOR LITKEWYCZ CHS

San Francisco, Calif.


Victor is executive chef at Hyatt Regency San Francisco. He recently was employed at Hyatt Regency Aruba as executive chef.

1995

PATRICIA BRUM PVD

Bristol, R.I.

Patricia is the director of dining room services at Sakonnet Bay Manor in Tiverton.

DIRK BURGHARTZ CHS 

Houston, Texas

Dirk was named general manager of Four Seasons Hotel Washington, D.C., which has won the *Forbes* Five-Star and the AAA Five-Diamond awards. He manages more than 450 employees and 222 rooms.

FRANKLIN FARMER PVD

Lafayette, Ind.

Frank is executive chef at McGraw's Steak Chop & Fish House in West Lafayette.

CHRISTOPHER NUGENT PVD

Chicago, Ill.

Chris is the owner of Goosefoot restaurant in Chicago.

DAVID REINHOLD PVD

Houston, Texas

David is human resources director at Sybaris Group in Houston. David was previously employed at Sodexo as human resources manager.

1996

JASON DEZIEL PVD

New York, N.Y.

Jason is executive sous-chef at Google NYC.

LAURA DOVE PVD

Beverly Hills, Calif.

Laura is the founder of Dove Creative Concepts, with offices in London, Los Angeles, New York, Miami, Sydney and San Diego.

LAUREL MILLER VAIL

Boulder, Colo.

Laurel has added training for cheese retailers to her diverse consulting and educational services at The Sustainable Kitchen. She is the co-author of "Cheese for Dummies."

ERIC ROSS NOR

New Smyrna, Fla.

Eric and his sister, Felicia, own Panheads Pizzeria in New Smyrna.

1997

MARK GREENSTEIN PVD

Syreville, N.J.

Mark passed the American Board for Certification (ABC) in Orthotics exams and meets all requirements to attain certification in orthotics from ABC.

DALE HACKATHORN PVD

Northbridge, Mass.

Dale is project team leader for the military, marine and mobile project for Commark Corp. in Medfield.



John Yena '06 Hon., BankRI chairman and JWU chairman emeritus, second from left, was honored with a Morris J.W. Gaebe Profile in Excellence Award by Junior Achievement of Rhode Island Inc. in April. Yena gathered with JWU alumni (L-R) **Jeff Cartee '97**, JA director of development; **Lee Lewis '97**, president and chief staff officer; and **Rick Simone III '95**, chairman of the board. Yena was among four 2013 recipients of the JA award named for Gaebe, former Johnson & Wales chancellor emeritus, which recognizes leaders or organizations demonstrating courageous thinking and actions, vision and innovation, inspiring leadership and community-mindedness.

RYAN HUGHES CHS

New Orleans, La.

Ryan, who has been operating a pop-up restaurant called Purloos since January, celebrated his restaurant's inaugural dinner in its permanent location this month.

TRACEY MEDEIROS PVD

Essex Junction, Vt.

Tracey recently published her second book, "The Vermont Farm Table Cookbook," and will be donating a portion of every sale to the Vermont Foodbank. Tracey also writes weekly columns for local newspapers in Vermont.

CYNTHIA NICKERSON PVD

Liverpool, N.Y.

Cyndi is executive education coordinator at Syracuse University's Maxwell School. Cyndi was previously employed at the South Carolina Bar as seminars manager in the Continuing Legal Education Division.

1998

DENISE HERRERA PVD

West Newbury, Mass.

Denise is vice president of operations for Burtons Grill in Andover.

DAVID LANTERMAN CHS

Merrillville, Ind.

David is regional vice president at White Lodging Services in Merrillville. In the past, David was employed at Winegardner & Hammons Inc. as general manager of the Cincinnati Marriott Northeast, where his hotel received Marriott's Service Leadership, Service Excellence, Talent Leadership, Problem Resolution Excellence and Global Event Management Team of the Year. In addition, his hotel was a three-time recipient of Cincinnati's Best Place to Work.

RODOLPHE LOIL NMI

Houston, Texas

Rodolphe is senior executive chef for ARAMARK Dining Services at the University of Texas MD Anderson Cancer Center in Houston.

COLIN SHEA PVD

Saunderstown, R.I.

Colin is food service director for Camp Aldersgate in North Scituate.

MERCY VERA NMI

Miami, Fla.

Mercy heads the Coral Gables Senior High School Culinary Arts program and oversees its fundraiser Gala Night, which allows students to compete in competitions like those sponsored by the Family, Career and Community Leaders of America. She also prepares students to take the National Restaurant Association's ProStart Exam.

1999

RUSSELL KEANE CHS

Hilton Head Island, S.C.

Russell opened NEO, a farm-to-table restaurant, in Moss Creek Village.

NORMAN LEBLANC PVD

Cumberland, R.I.

Norman is an accountant and shareholder at KLR, where he leads its tax dispute resolution and state and local tax services. He has more than 15 years experience in public accounting.

SHANNON RUTKOWSKI PVD

Plano, Texas

Shannon is senior event manager at the Hilton Anatole in Dallas. Shannon previously worked at the Hilton Short Hills as senior event services manager.

CASEY SHILLER PVD

St. Louis, Mo.

Casey and fellow Jilly's Café chef Dana Holland triumphed over three other teams on the Food Network series "Cupcake Wars" in the episode, "The Final Frontier". Jilly's Café is in St. Louis, and Casey also teaches at St. Louis Community College.

RANDAL THOMAS PVD

Providence, R.I.

Randal is executive vice president for Ocean State Credit Repair & Restoration in Providence, and serves as an expert in Fair Credit Reporting Act and Fair Debt Collection Practices Act issues. He is the former mayor of Gun Barrel City, Texas, and founder of Dallas Credit Repair & Restoration.

EDGAR VIDAL PVD

San Jose, Calif.

Edgar is manager of group sales for California's Great America in Santa Clara, and the Cedar Fair Entertainment Co. Previously, Edgar worked at Six Flags Theme Parks as national tour and travel account executive for the Western region.

2000

LAUREN BRYSON PVD

Montgomery, Pa.

Lauren is executive director and CEO of IMC, a not-for-profit partnership with manufacturers based in Williamsport, on the campus of the Pennsylvania College of Technology. In addition, she is statewide director of the Industrial Resource Center Network.

JENIFER DANIELS PVD

Charlotte, N.C.

Jenifer, a communications strategist and former educator, successfully completed the exam for accreditation in public relations, entitling her to use the APR professional designation.

ERIK DECKER PVD

Norfolk, Va.

Erik is supply and habitability inspector for the board of inspection and survey for the U.S. Navy in Norfolk.

CATRINA MULLINS CHS

Aurora, Colo.

Catrina won the 2013 Alumni Spirit Award at JWU's Denver Campus. She was recognized for her outstanding dedication to the Denver Alumni Chapter, at a campus awards ceremony in March.

GREG ROBERTS CHS*Bayport, N.Y.*

Greg is the chief operating officer at CPEX Real Estate Services.

2001**JOHN KLINE PVD***Boca Raton, Fla.*

John is owner of 3rd & 3rd restaurant in Delray Beach.

DAVID NEFF PVD*Lancaster, Pa.*

David and his family are opening a family restaurant in Lancaster called Hunger-N-Thirst, which will include a specialty food store, a craft-beer tap room and a take-out bottle shop.

JOSHUA RUSSELL PVD*Atlanta, Ga.*

Joshua is the owner and cake designer at Joshua John Cakes, a custom design cake business based in Atlanta. He also teaches his craft through Craftsby with such classes as modern piping, modern buttercream and fashion-inspired fondant.

JOHN SALLMAN NMI*Santa Rosa Beach, Fla.*

John is owner and executive chef of the Beach Walk Café at the Henderson Park Inn in Destin, which was named among the Top 100 Most Romantic Hotels in America by TripAdvisor.

KATHERINE SCHULTE PVD*Arlington, Va.*

Katie recently joined the pre-opening sales team hired for the new Marriott Marquis in Washington, D.C., which will open May 1, 2014. She has been an account executive with Marriott International since 2001.

SARAH SIPE NMI*Delray Beach, Fla.*

Sarah is head chef at historic Sundry House in Delray Beach after spending 10 years working with culinary stars such as Frederic Monnet at the Ritz-Carlton Key Biscayne and **Michelle Bernstein-Martinez '94, '03 Hon.** at Michy's in Miami.

2002**AMANDA BOAN PVD***Boynton Beach, Fla.*

Amanda is director of dining services at Compass Group USA in Fort Lauderdale.

ANDREW BONACCI PVD*Floral Park, N.Y.*

Andrew is a branch manager with Amalgamated Bank in midtown Manhattan.

CHRISTOPHER COOK CHS*San Antonio, Texas*

Chris is executive chef at Oro Restaurant and Bar in San Antonio. He recently appeared in the Texas-Sized Operation episode on the Food Network TV series "Chef Wanted" with Anne Burrell.

JUSTIN ENGINEER PVD*Schenectady, N.Y.*

Justin is part-owner and chef at Portofino's Italian Restaurant in Latham.

KEITH JONES PVD*St. Louis, Mo.*

Keith is the executive room chef at the Stadium Sports Bar & Grill at Lumière Place in St. Louis.

DUSTIN JOSEPH PVD*Lakewood, Wash.*

Dustin is part owner and executive chef at The Art House Café in Tacoma. He was previously executive chef at Chambers Bay Grill.

ARA KARAKASHIAN PVD*Middletown, N.J.*

Ara is a tenured instructor and coordinator of hospitality management and culinary arts courses at Hudson County Community College-Culinary Arts Division in Jersey City. He was elected chair of the All-College Council and is pursuing his Ed.D. in educational leadership from Rowan University.

JOSEPH KINDRED CHS*Davidson, N.C.*

Joe is executive chef and managing partner at Roosters Uptown in Charlotte.

Joy Liu '12**Switching Majors Brings Advertising Success**

For **Joy Liu '12**, the decision to study advertising and marketing communications at Johnson & Wales came out of her desire to work in an industry where she could apply her skills and creativity. "Ultimately I switched [majors] from international hotel and tourism management, to wanting to do international business and then realizing that advertising is just so much more fun than all of that," Joy says.

She made the right choice. When Joy was still finishing her senior year at JWU she landed a job at BBDO, a worldwide advertising agency network headquartered in New York City that handles national clients such as PepsiCo, Campbell's, Orbitz, Mars, Procter & Gamble and Hewlett-Packard.

She is today thanks to the many experiences she had as a student. "All the little steps that you take during school, the things that people tell you you should do, it's all beneficial. They all just added up to getting me to the right place at the right time."

During her senior year at JWU, Joy interned at the Providence, R.I.-based agency Duffy & Shanley Inc. "I supported its account management team as well as its media team. While I was there I had a chance to do a lot of competitive analysis. Also, there were some daily maintenance tasks that I would do which really gave me a good understanding of the little things that were making an agency run."

Joy says this internship experience put her in a good position for her current job at BBDO. "When recruiters are looking at résumés, their first question is always about internship experience."

Currently Joy works on the M&Ms account, and she's enjoying it. "It's been really great so far. I couldn't have asked for a better opportunity."



— Damaris Teixeira

STEPHEN OLIVERI PVD

Metairie, La.

Stephen is district manager at Sicilian Food Products LLC in Kenner.

MARK ST. JEAN CHS

Hendersonville, Tenn.

Mark is a certified sommelier through The Court of Master Sommeliers.

JEREMY VOYTISH NOR

Farmington, Pa.

Jeremy is executive chef at Lidia's Italy, Pittsburgh.

2003



Sherry Boddie '03

SHERRY BODDIE PVD

Middlesex, N.C.

Sherry recently published a book called *Curly's Fun With Bubbles*.

MICHAEL BOSCO PVD

Canton, Mass.

Michael is dean of student services, serving as the chief enrollment and student affairs officer, at the Benjamin Franklin Institute of Technology in Boston.

MAYUKH CHATTERJEE PVD

San Francisco, Calif.

Mayukh is senior market manager at Expedia in San Francisco.

CHRISTOPHER CRARY PVD

Los Angeles, Calif.

Chris won the fan-favorite vote on "Top Chef Texas" and has been across America appearing at shows such as The Big Home and Garden Show in Cleveland. He opened a restaurant, 41 Ocean Club, in Santa Monica, where he is the head chef. Chris was featured in the Jan. 14 issue of *People* magazine in the Half Their Size section for losing about 70 pounds with a weight loss and workout plan in 2008.

ADAM KORZUN PVD

Eugene, Ore.

Adam is director of sports nutrition for the University of Oregon in Eugene.

JAMES MACHINO CHS

Lexington, S.C.

James is the owner of a food truck business called Doughworks. He formerly worked at the Capital Grille and Watermark.

MARC MEADE PVD

Bloomfield, N.J.

Marc is president of the Nehemiah Financial Group, which underwrites community programs and affordable housing in impoverished areas of the United States.

2004

KATHERINE ANGELIS PVD

North Easton, Mass.

Katherine is the owner of P&S Pizza in Clinton.

WILLIAM DUKES CHS

Chapin, S.C.

William is manager of operations for Blue Marlin Restaurant and the general manager of Blue Marlin Signature Catering of Columbia.

JUSTIN FIELDS PVD

Tampa, Fla.

Justin is corporate chef of research and development at Bonefish Grill in Tampa.



A memorial service was held for **Josef Desimone '02** at Facebook headquarters in Palo Alto, Calif., where company founder and CEO **Mark Zuckerberg** (sixth from left, front row) called Desimone a personal mentor. Desimone, Facebook "culinary overlord," directed culinary operations for the company.

DOUGLAS FONSECA PVD

Cranston, R.I.

Doug has been named to the board of the Rhode Island Community Food Bank. He is employed as director of shared services and outsourcing advisory for KPMG. Prior to this, Doug worked as project director and senior advisor at EquaTerra Inc.

DONALD JONES NMI

Oxford, Miss.

Donald is corporate executive chef at Bouré Restaurants LLC in Oxford. He recently was employed at Davidson College as catering chef.

ANTHONY PERRY NMI

Atlanta, Ga.

Anthony is in the process of creating a music app for performers and music lovers.

ARTHUR TGIBEDES PVD

Foxboro, Mass.

Arthur is general manager of restaurant services for Levy Restaurants at the Boston Convention & Exhibition Center.

FREDERICK TIESS NOR

Matthews, N.C.

Fred participated in the Mercy Chefs mission to feed the victims of the Moore, Okla., tornado devastation in May.

NORRIS WATERS PVD

Coatesville, Pa.

Norris is sous-chef at White Manor Country Club in Malvern.

GRZEGORZ WENC PVD

Pawtucket, R.I.

Grzegorz is senior tax and trust accountant with Robert C. Alario, Certified Public Accountants, in Leominster, Mass.

2005

NATHANIEL BRETHOLD PVD

Truckee, Calif.

Nathaniel is director of food and beverage for the Ritz-Carlton, Lake Tahoe luxury resort.

CARLOS DAMOURA PVD

Lincoln, R.I.

Carlos is head chef at Fred & Steve's Steakhouse at Twin River Casino.

JOHN DIAMANTAKOS PVD*Providence, R.I.*

John is the director and founder of Diamond Star Media advertising company in North Providence.

BRIAN HUBNER DEN*Denver, Colo.*

Brian won the 2013 Young Alumni Award at JWU's Denver Campus. Brian was nominated by Denver Campus faculty, and was recognized for his personal and professional accomplishments at a campus awards ceremony in March.

BRENDAN JONES PVD*Reading, Pa.*

Brendan is general manager and chef at Sweet Street Desserts Inc. in Reading.

ALBERT MAYKEL PVD*Worcester, Mass.*

Al won Worcester's Iron Chef award, as well as the People's Second Choice and Judges' Second Choice awards this year. He owns a restaurant called EVO, which he opened in 2008 with his sister.

TODD ZIAK PVD*South Weymouth, Mass.*

Todd is sales manager for the northeast region for Avis Budget Group Inc.

2006**MELISSA BENJAMIN PVD***Jamaica, N.Y.*

Melissa is fundraising relations manager at START Treatment & Recovery Centers in Brooklyn. She recently was employed at Catholic Foundation for Brooklyn and Queens as development officer.

ANTHONY CAPOZZOLI PVD*Astoria, N.Y.*

Anthony is back-of-house purchasing manager for Google NYC.

JOSHUA CASTO DEN*Denver, Colo.*

Joshua is marketing and communications coordinator for Colorado State University's College of Business.

NICHOLAS CONTE PVD*Commack, N.J.*

Nicholas is a talent acquisition specialist with North Shore-LIJ. He has more than five years of experience as a recruiter and headhunter, consulting with many Fortune 500 companies.

NANCY DURR CLT*Matthews, N.C.*

Nancy celebrated her two-year anniversary with Target as executive over softlines and guest experience management. Nancy is working at the district store in Matthews and serves as the softlines district resource for both North and South Carolina.

TARA GOULET CLT*Charlotte, N.C.*

Tara and **Conor Robinson '10** are among the co-owners of Birdsong Brewing Co. in Charlotte.

NIKKI HADDAD NMI*Centennial, Colo.*

Nikki recently accepted a position as marketing director at *Westword*, a free alternative weekly newspaper based in Denver.

PATRICK LONG CLT*Taylors, S.C.*

Patrick is head chef at the Green Room in Greenville. He previously worked at The Post House and The Wild Olive Restaurant in Charleston.

JAMAR PHARR CLT*Charlotte, N.C.*

Jamar and **Johnathon Bye '08** are co-owners of Fit Bye Pharr in Charlotte. Fit Bye Pharr helps clients meet their weight loss and fitness goals through one-on-one and small-group training programs.

REGINALD SUTTON CLT*Cary, N.C.*

Reginald is chef de cuisine at the R. David Thomas Hotel and Executive Conference Center of Duke University's Fuqua School of Business.

GREGORY WHITMORE CLT*Cranston, R.I.*

Gregory is manager of housing operations at Harvard University. Gregory was previously employed at Boston College as housing assignments specialist.

2007**STEPHANIE CMAR PVD***Lynn, Mass.*

Stephanie, a sous-chef at No. 9 Park in Boston, was a contestant on Bravo TV's "Top Chef," Season 11 New Orleans in October.

KERI DALRYMPLE CLT*Silverstreet, S.C.*

Keri earned an M.S. in food science from Clemson University and joined Perdue Farms as a sensory scientist.

ERIC HAUGEN PVD*New York, N.Y.*

Eric is executive chef at The Lambs Club in New York.

MICHAEL LECLAIR PVD*Coventry, R.I.*

Michael is employed at Grainger Industrial Supply in Warwick.

SABRINA SOLARES-HAND PVD*Johnston, R.I.*

Sabrina is event director for The Savory Affair Event Planning & Design in East Greenwich. She also helped plan, design and manage The Savory Grape Wine Shop's annual fundraising gala for the R.I. Community Food Bank and R.I. Community Action Association, and has helped plan the American Heart Association's recognition events.

THOMAS TENNANT NMI*Miami, Fla.*

Thomas works for Michael's Genuine Food & Drink in the Cayman Islands.

JESSICA VANN CLT*Portsmouth, Va.*

Jessica is catering sales manager at the Renaissance Portsmouth Hotel and Waterfront Conference Center in Portsmouth.



Johnson & Wales is well represented at Heinz Foodservice Proprietary Research & Development by (L-R) **Seth Spill '06**, senior culinary technologist; **Adunni Ogunlanoh '11**, associate food technologist; **Kerry Fisher '01**, senior research chef; **Brittany Alix '07**, associate food technologist; **Kimberly Braun '12**, lab technician; **Timothy Downey '13**, culinary intern; and **Stephanie Albrecht '11**, senior culinary technologist.

Patrick Peters III '09



Making the Brands You Love Mobile

Patrick Peters III '09 wasted little time making his dream a reality: within two years of getting his degree in marketing, he co-founded AppSulding, a mobile solutions provider.

After graduation Patrick began his career as a client relations manager in marketing and business development strategies with the Institute of International Research, headquartered in New York. He quickly realized his college desire to be an entrepreneur that he had felt in college was only growing stronger. So, he decided to follow his love of technology, “take a leap of faith” and put himself at the forefront of the mobile revolution.

Offering services in mobile strategy, mobile websites, application development, integrated mobile marketing, promotions, responsive design and branding, AppSulding representatives have garnered clients as large as Frito-Lay and Subway. “Our company is young, ambitious and creative,” Patrick says. “Companies and brands trust us and believe in our abilities.” The Manhattan-based enterprise operates alongside other tech companies in the largest co-working space in New York City.

Also serving as the vice president of sales, he enjoys his job every day. “I am innovative and a risk-taker, and I like that I control my own destiny.”

Although he puts a lot of time into his company, Patrick loves live music and traveling with his college friends who “are basically family.” He also likes playing sports and getting to know other entrepreneurs and JWU alumni.

— Shannon Robbins

Online > AppSulding.com

2008

ROBERTO CASTELLO PVD

Boston, Mass.

Roberto works as an assistant front office manager at The Hyatt Harborside in Boston.

DAVID DECASTRO PVD

Boylston, Mass.

David is sous-chef at Winslow's Tavern in Wellfleet in Cape Cod. He previously spent four years in the U.S. Army, including one-and-a-half years in Iraq, and worked at the South African Steak House in Dubai, United Arab Emirates.

ISABELLA FITZGERALD CLT

Cranford, N.J.

Isabella is manager of Gramercy Tavern in New York, N.Y.

DAVID HARDY DEN

Aurora, Colo.

David is executive sous-chef at The Country Club at Castle Pines in Castle Rock.

NICHOLAS HUNTER CLT

Charleston, S.C.

Nicholas is executive chef at Tomasso at Kiawah Island Golf Resort.

ANTHONY NAIMAN PVD

San Antonio, Texas.

After graduating, Anthony worked as a front desk and guest relations agent at the Holiday Inn Express. He was recently named an honors graduate from basic military training at Lackland Air Force Base in San Antonio.

KYLE RICHARDSON CLT

Raleigh, N.C.

Kyle is director of social media for DoD IG at Barbaricum in Alexandria, Va. Kyle recently was employed by the North Carolina National Guard as director of social media.

CHARLES ROSA PVD

Delray Beach, Fla.

Charles signed a martial arts contract with Championship Fighting Alliance in Miami Lakes. He won his first three professional fights in the first rounds.

JOHN SKELLY PVD

North Kingstown, R.I.

John is tax analyst for Textron in Providence.

JOHN SPARISCI CLT

Mahopac, N.Y.

John is a financial services representative with Barnum Financial Group in Elmsford.

BENJAMIN SUKLE PVD

East Greenwich, R.I.

Ben opened his own restaurant, Birch, with his wife Heidi in Providence. He formerly worked for restaurants such as Noma in Copenhagen, Denmark, and The Dorrance in Providence.

MATHEW TILMAN CLT

Charlotte, N.C.

Mathew is quick service restaurant manager at e2, Emeril's Eatery in Charlotte. He manages five employees and serves more than 400 people a day.



Former Wildcat pitcher **Josh Hodge '08** proposed to his Providence Campus sweetheart, **Jennifer Drezek '08**, during the seventh-inning stretch at the Boston Red Sox-Toronto Blue Jays game on May 11 at Fenway Park in Boston.

2009

NAOMI BAILEY CLT

Dallas, Texas

Naomi and her father Michael have opened a Which Wich franchise in Dallas. They plan to launch two more shops in the area.

CAITLIN BANGS NMI

Kennebunkport, Maine

Caitlin is marketing and event planning manager for both Tia's Topside restaurant in Kennebunk and Tia's Waterfront restaurant in Boston, Mass.

MARCO CHIRICO PVD

Staten Island, N.Y.

Marco took over his father's restaurant, Marco Polo Ristorante, in Brooklyn, combining the best of traditional foods with modern foods.

KENDRA CUMMINGS CLT

Pembroke, N.C.

Kendra teaches food and beverage sciences, restaurant management and culinary skills at Robeson Community College in Lumberton.

CHRISTIAN FERREIRA PVD

Bristol, R.I.

Christian is executive chef for Roberto's in Bristol.

DONG JI PVD

Orlando, Fla.

Dong is regional operation manager at Marriott Vacation Worldwide in Orlando.

RYAN JUDGE DEN

Poughkeepsie, N.Y.

Ryan received a Masters of Professional Studies in Humanistic & Multicultural Education from State University of New York at New Paltz.

LESTER LOCKLEAR CLT

Pembroke, N.C.

Since Lester became director of the culinary arts program at Robeson Community College, the school has had to open a second lab to accommodate the growing number of students. Lester is a certified sommelier, and has also worked at the Greenbrier Resort in West Virginia and at upscale restaurants on Kiawah Island, S.C.

TRACY SCHWARTZ PVD

Boca Raton, Fla.

Tracy is the endurance manager of the Crohn's and Colitis Foundation of America in Boca Raton. She previously lived in New York City and was involved with that alumni chapter.

BENJAMIN SHELTON CLT

Madison, N.C.

Ben won Pastry Chef of the Year 2013 in the 24th Annual U.S. Pastry Competition at New York City's Jacob Javits Convention Center. He is an instructor at Pre-Gel America in Concord.

JASON WILDER CLT

Charlotte, N.C.

Jason is store manager at Starbucks Coffee in Washington, D.C. Previously, Jason worked at Krispy Kreme Doughnuts as general manager.

RACHAEL WRIGHT PVD

Silver Spring, Md.

Rachael is assistant manager at the Protein Bar in Washington, D.C. Rachael recently was employed at Rockaway River Country Club as server.

2010

KIMBERLY BURNETT PVD

Orlando, Fla.

Kimberly is the executive meeting specialist at Walt Disney World's Swan and Dolphin.

ANTHONY DARCANGELO PVD

Rome, N.Y.

Anthony was chosen by Rome city clerk Louise S. Glasco as her new deputy. He was an assistant supervisor of the city's Parks Department's Drop-in program, and has also volunteered for the Rome Relay for Life, Boy Scouts of America and "Taste of Rome."

KAITLYN DIGIACOMO PVD

New York, N.Y.

Kaitlyn is banquet manager at The Hilton Garden Inn in New York.

LEI CRISTINE S.P. GARCIA CLT

Charlotte, N.C.

Lei Cristine is the operations manager at Enso and Asian Bistro & Sushi Bar in Charlotte.

ERIN GASBARRO CLT

Heathrow, Fla.

Erin has been working at the LPGA for almost two years. She serves as the senior coordinator of players services and tournament operations for the Symetra Tour.

ELLYN GERRMANN PVD

Springfield, Mass.

Ellyn is senior advancement assistant with HAP Housing in Springfield.

AARON LAMPKIN DEN

Denver, Colo.

Aaron is an inside sales representative for the front office of the Denver Nuggets.

JENNIFER MCCABE CLT

Reading, Pa.

Jennifer is assistant director of residential life at Albright College in Reading. She previously was at Greensboro College as a residence hall director. Jennifer recently received a Master of Science in Higher Education from Drexel University.

MICHELLE NEGRON NMI

North Miami, Fla.

Michelle won one of the first Zest™ Awards as a baking and pastry innovator at the Timo Restaurant in Sunny Isles. The award is sponsored by *Miami Magazine* and JWU's North Miami Campus.

MATTHEW NOOE CLT

Oak Ridge, N.C.

Matthew is creative development coordinator in the Charlotte area for Feeding America, a national nonprofit network that provides food for 37 million Americans.

KRISTIE REID CLT

Belmont, N.C.

Kris was selected to receive the Dining Services Award from LeadingAge North Carolina. She has been working with the residents of Southminster Retirement Community in Charlotte for two-and-a-half years, organizing their participation in the Friendship Garden Network.

2011

CASHWAYNE BROWN PVD

Bogota, N.J.

Cashwayne is front desk manager at the New York Marriott Marquis.

TRACY COOK PVD

Middletown, N.Y.

Tracy is assistant store manager for human resources and operation at Kohl's in Clifton Park. She was previously assistant store manager for hardlines.

KARA KELLY NMI

New York, N.Y.

Kara is the New York City store manager and director of media relations and special events for Sermoneta Gloves, an Italian designer of high-fashion gloves for women and men. Kara works weekly with fashion directors from *W Magazine*, *Vogue*, *Harpers Bazaar* and other publications.

ADUNNI OGUNLANOH PVD

Raleigh, N.C.

Adunni is product developer for the Smart Ones brand, creating frozen nutritional meals. Her first meal is out in stores now and is called Creamy Pasta Romano with Spinach.

JOHN SEPOWITZ PVD

Tacoma, Wash.

John was promoted to first lieutenant in the United States Army Medical Specialist Corps.

ASHLEY SORZANO NMI

New Orleans, La.

Ashley is sales manager at Hyatt Regency New Orleans. She was an operations assistant manager during the opening of the hotel in October 2011.

KATELYN SPURR PVD

Brookline, Mass.

Katelyn completed a four-month internship at the London 2012 Olympic and Paralympic Games last summer as an assistant venue manager within Olympic Park. The same year, she received an M.S. in international event management from Leeds Metropolitan University in the U.K. She is now assistant director of marketing events at Emerson College in Boston.

ASHLEY VUTECH PVD

Boston, Mass.

Ashley is marketing operations analyst for Wayfair in Boston.

TERRELL WILSON PVD

Riverside, R.I.

Terrell left his position at Disney's Grand Floridian Resort in Orlando, Fla., to be nearer his sister during her illness. He is now executive chef at Cucina Twist in South Kingstown.

SARAH WYMAN PVD

Passaic, N.J.

Sarah is guest services agent at Mandarin Oriental New York. She recently was employed at Mandarin Oriental Boston as guest services agent.

2012

NICOLAS DANIELS CLT

Charlotte, N.C.

Nicolas is chef at The Wooden Vine Wine Bar & Bistro in Charlotte.

BRETT EISEN DEN

Eugene, Ore.

Brett is the personal nutrition chef for the Oregon Ducks basketball team at the University of Oregon.

SHANERA LINDSEY PVD

Hyde Park, Mass.

Shanera is sales and marketing coordinator at a Boston hotel, focusing on sales contracts and negotiations as well as wedding room sales.

HECTOR MANON NMI

Hialeah, Fla.

Hector is chef instructor with Common Threads Miami, and serves as a food critic for Miami Culinary Tours. In addition, he earned his credential as a certified culinarian from The American Culinary Federation.

MIRIAM MARQUARDT CLT

Bellflower, Calif.

Miriam is restaurant manager at TGI Fridays in Buena Park.

FREDDIE MENDES PVD

Woodstock, Ga.

Freddie is employed in the Guest Services Department at the Georgia Dome in Atlanta. He works all types of events, from Falcons games to concerts.

ADELE MURASKI PVD

Manchester, Conn.

Adele is a case manager at the Center for Human Development in Hartford.

VICTORIA PEFLEY NMI

Pendleton, Ind.

Victoria graduated from a nine-week course in basic combat training at Fort Jackson, Columbia, S.C., where she studied field tactics, marksmanship, map reading and first aid.

AMANDA RUBINI NMI

Fort Lauderdale, Fla.

Amanda participated in the MGM Resorts International college internship program. Upon completion, she was offered a position with MGM Resorts. She is now the beverage manager at The W Hotel in Fort Lauderdale.



Maggie McGlade '12 (second from left) is sales manager for CenturyLink Center in Omaha, Neb. She met fashion consultant, **Tim Gunn** during a Collaborate Conference in Denver where she was promoting the City of Omaha and its convention center.

CATHERINE TANOUS PVD

Portland, Maine

Catherine is community director at March of Dimes in Scarborough.

JILL TERITA PVD

Newport, R.I.

Jill opened The Tavern on Broadway with her husband, Jim Blumel, in Newport. The restaurant and bar features American grille-style food.

JULIE THOMPSON PVD

Plymouth, Mass.

Julie heads the professionally attired staff at the Urban Grille in downtown New Bedford.

TEESIA WILLIAMS PVD

Poquonock, Conn.

Teesia hosts "Simply Fresh Food with Chef Renee" on Windsor Community Television. She is currently writing a cookbook, in addition to offering lectures, cooking demonstrations and personal chef services.

2013

VICTORIA AYERS PVD

Boston, Mass.

Victoria is café manager at Merck Research in Boston. She works under the Compass Group within its Flik division.

AMBER HANDY CLT

Eden, N.C.

Amber was accepted to the North Carolina University of Greensboro for the fall term to pursue her bachelor's degree in nutrition.

TYLER MANKUS PVD

Southington, Conn.

Tyler runs the inside and outside sales at an aerospace manufacturing company in Berlin.

MEGAN PHILLIPS DEN

Denver, Colo.

Megan works for Andovo Meetings and Incentives. She helps plan events for Fortune 500 and Fortune 50 companies, including clients such as 7-Eleven and Nissan. Megan previously was the events specialist at the Denver Zoo.

DENZEL THORNTON NMI

New Orleans, La.

Denzel is manager of operations at Marriott International located in New Orleans.

In Memoriam

IDA C. LIBERATI '50

Aug. 29, 2013

ANTHONY L. MUSCATELLO '75

April 14, 2013

JOSEPH L. RIENDEAU '75

April 25, 2013

MARIO E. SCHERMA '75

Oct. 5, 2013

ELAINE D. SHERMAN '75

Sept. 1, 2013

DORIS DUPEE '76

June 20, 2013

CHARLES T. PEPIN '76

April 27, 2013

LAWRENCE REALL '76

April 1, 2013

NOEL TURGEON '76

July 7, 2013

MARIETTE J. COLSON '77

March 23, 2013

RICHARD A. ZINSER, SR. '77

Sept. 25, 2013

THEODORE SACHARKO '78

July 21, 2013

LAWRENCE W. SMITH '79

July 1, 2013

PETER J. ABORN '80

June 25, 2013

HERBERT W. BARNES '80

Sept. 21, 2013

LEO J. FUGERE '81

April 26, 2013

RONALD J. OLIVEIRA '81

Aug. 5, 2013

RICHARD A. ROY '81

May 18, 2013

GREG M. WELZ '81

July 10, 2011

MEREDITH J. FIELDER '84

July 6, 2013

JOHN D. PEDUTO '84

September 23, 2013

MICHAEL DICICCO '85

Sept. 4, 2013

CINDY GIVEN '87

April 12, 2013

GERALD A. SHERMAN '87

July 18, 2013

TODD N. TENDRICH '87

June 8, 2013

ANDREW F. GRENNIE '90

June 8, 2013

RICHARD SKOG '91

Aug. 1, 2013

ARDEN L. FROSTON '94

April 4, 2013

GARY A. THIBODEAU '94

Sept. 2, 2013

AHMETZEKAI IZBERK '97

Oct. 2, 2013

JASON D. HUDSON '99

June 5, 2013

JOSEF DESIMONE '02

July 22, 2013

DR. SHERRY GELBWASSER '04

April 26, 2013

RONALD G. VICCARO '10

April 2, 2013

PHOENIX C. SMITH '11

Oct. 6, 2013

KYLE S. COURTNEY '12

July 26, 2013

Faculty, Staff and Friends

MARYA CARDOZA

Oct. 30, 2013

NEIL CONNOLLY

May 2, 2013

JOHN DANKOS '89 HON.

Aug. 21, 2013

RICHARD F. DUGAN, JR.

Sept. 4, 2013

LOUIS R. HAMPTON '90 HON.

May 25, 2013

KATHY S. HAWKINS

Aug. 1, 2013

ROBERT T. LIZOTTE

April 1, 2013

letters to the editor

I always enjoy reading *JWU Magazine*. It is a slick publication.

Here is a short update on what I have been doing since retiring from the Charleston, S.C., campus in 1999.

After being associated with JWU first as an adjunct faculty from 1990 to 1992, then as dean of academics at the former Caribbean campus on the island

of St. Maarten from 1992 to 1994, and then as an associate professor in the Arts & Sciences Department from 1994 to 1999 at the Charleston Campus, I was the first academician to retire from that campus. My wife of 58 years, Fran, and I live in the community of Bent Tree Country Club in Sarasota, Fla. We both enjoy playing golf and walking with our English

Springer Spaniel, Brodie, rescued from Atlanta several years ago. I've served on the country club's board of trustees and served as president. I'm busy playing golf, writing for the club newsletter and working with Brodie on daily jaunts through the area. We have four daughters and six grandchildren.

— Dick Horvath
Colonel, U.S. Ret.

JWU Magazine welcomes letters to the editor. Letters may be edited for length and clarity before printing. Please send letters to *JWU Magazine*, 8 Abbott Park Place, Providence, R.I. 02903; or email us at jwumagazine@jwu.edu.

marriages and unions

1991

SIMON DELL
and Onuma Dell
Nov. 30, 2012, PVD

1995

ALEXANDER URRUNAGA
and Vianey Villalva
Dec. 8, 2012, PVD

2000

JAMES COWAN
and Marietta McEvilly
March 9, 2013, PVD

2001

CHAD CRILLS
and Rachel Adele Kleinber
June 24, 2012, PVD

2002

ARA KARAKASHIAN
and Shaké Arakelia
July 1, 2012, PVD

2004

WILLIAM DUKES
and Shanon Mitchell
Nov. 9, 2012, CHS

KATHERINE TSIANAKAS
and Steve Angelis
April 10, 2013, PVD

2005

KERRY TRACY
and Brian Callaha
Aug. 23, 2012, PVD

2006

JOHN ROGERS
and **JOSHUA CASTO**
Sept. 1, 2013, DEN

2007

SUSAN DAVID
and Michael Hannoush
June 22, 2013, PVD

2008

NICHOLAS HUNTER
and Brynn Abernathy
March 23, 2013, CLT

KYLE RICHARDSON
and Marielena Richardson
Oct. 23, 2012, CLT

2009

AMBER GONZALES
and Carlos Caldera
March 22, 2013, PVD

MICHAEL PEASLEY
and Michell Liese
July 22, 2012, PVD

2013

TOCCARA RODRIGUEZ
and Shivers DeCharles
March 15, 2013, CLT



▲ **ALEXANDER URRUNAGA '95**
and Vianey Villalva

◀ **KERRY TRACY '05**
and Brian Callaha

➤ **KYLE RICHARDSON '08**
and Marielena Richardson



2002

VARUN SHIVDASANI PVD and **DANIELLE BENNETT**
Theo Bennett-Shivdasani

2003

SHUBHI ANAND MBA PVD and **AMIT SHARMA**
Aria Sharma

HICHAM DRIQUECH MBA PVD and **ILHAM TOUHAMI**
Ziad

2004

KATHERINE ANGELIS PVD and **STEVE ANGELIS**
Penelope

MATTHEW ROTH PVD and **SOMPON OERLEMANS**
Jovie Sirikit

2005

GINA CROSSETTI PVD and **ROBERT CROSSETTI** '03 PVD
Eugene James

SUBMISSIONS

If there's news in your life you'd like to share with fellow alumni, please send us photos and announcements about recent weddings, unions and additions to your family.

Submitting Images

To submit images from your event, please provide high resolution digital files (min. 300 dpi, 5 x 7 inches) or actual photographs.



▲ **ARA KARAKASHIAN** '02
and Shaké Arakelia

▼ **JOHN ROGERS** '06 and
JOSHUA CASTO '06



▲ **SUSAN DAVID** '07
and Michael Hannoush



For the last three years, *Forbes* magazine ranked JWU among America's Top Colleges, and *U.S. News & World Report* included JWU among its 2012 and 2013 Best Colleges rankings.

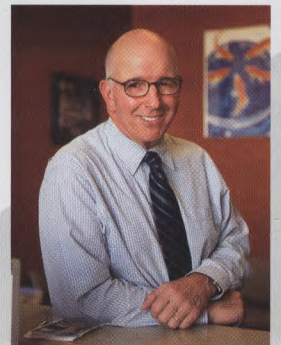
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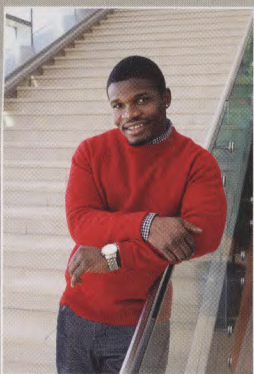
Associate Professor **Dorothy Abram, Ed.D.**, in the School of Arts & Sciences on the Providence Campus, spoke as a panelist for the NGO Committee on Mental Health, affiliated with the Conference of Non-Governmental Organizations (CoNGO) in Consultative Relationship with the United Nations. Abram talked about her play, "Mirrored: Crisis in the Congo," which highlights refugee survival and celebrates personal and cultural sources of strength.



For the first time, every participant from **JWU's North Miami Collegiate DECA Chapter** placed in their divisions at the Florida State DECA Conference and all 47 participants attended the International Career Conference in Anaheim, Calif., a first for any chapter in Florida. The team competed against more than 1,500 students from the United States, Canada, England and Guam in April. **Lemar Scott '13** was a top 10 finalist in the Sales Management Meeting division, as was **Alissa Westcott '16**, in Retail Management. Twenty-six of the JWU students received an Award of Excellence for outstanding performance. Scott also received the State Leadership Award.

Oscar Chilabato, associate professor in the College of Business on the Providence Campus, was invited to serve as a member of the National Executive Education Committee of the American Advertising Federation, made up of academic and industry professionals that represent the New England region. Chilabato will have voting rights on policies and initiatives of the Academic Division of the AAF.



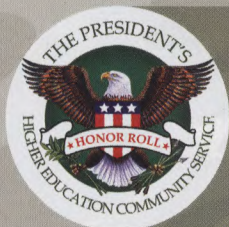


International business major **Mohamed Kamara '14** was honored with the 2013 Newman Civic Award Fellow from Campus Compact. In 2012 Kamara launched his own nonprofit, Enlighten the Youth, to provide education and literacy resources to children in Africa. Through ETY, Kamara partnered in establishing a literacy center in Ghana and is working on funding the first public library in his home country of Sierra Leone.

Mari Dias, Ed.D., an associate professor in the School of Arts & Sciences on the Providence Campus, received a Fulbright Scholarship that sent her to the University of Zuzuland in South Africa to train graduate students there in theories and techniques of social work last summer.



JWU's Ad Team from the Providence Campus beat challengers from more than 145 colleges to place third in the nation in the American Advertising Federation's National Student Advertising Competition in 2011 and 2012. In 2013 the JWU team took fourth place.



JWU has been named to the President's Higher Education Community Service Honor Roll every year since its inception in 2006. The Honor Roll recognizes higher education institutions that reflect the values of exemplary community service and achieve meaningful outcomes in their communities.

In 2013 Leadership Rhode Island recognized international hotel and tourism management major **Ysanet Batista '13** as an "inspiring leader" with the Emerging Leader Award, acknowledging an outstanding young person who has inspired others to create community change.





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A CENTURY OF INNOVATION